

## Nunda Mustard Varieties

9

Grainy Raspberry  
Smokey-Maple  
Honey-Brew

Tangy  
Garlic  
Horseradish-Caraway

Jalapeno  
Cracked Peppercorn  
Cajun-Onion



Mustard with an attitude

**Nunda Mustard**  
is a versatile speciality  
mustard available in nine  
delicious flavors.

From the mild to the wild  
these zesty condiments will  
truly tantalize your taste  
buds.

We strive to use local, all  
natural choice ingredients  
in our family based recipe  
from the late 1800's.

No artificial preservatives.  
Proudly made in the  
**USA**

Golden Oaks Foods  
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Phone: (585) 468-5387  
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Product Brochure

# Golden Oaks Foods



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## Serving Ideas

### DIPPING IDEAS:

Set out in bowls as a dip for your favorite snacks.  
Crackers, pretzels, and cheese are some of the favorites.  
Mix with cream cheese for use as a spread on Bagels  
Mix with sour cream and use as a dip on vegetables.  
Salsa mixed with Jalapeno mustard with nacho chips  
Excellent on Chicken Wings!

### GLAZING TIPS:

Add to a small amount of water and spread over your favorite roast or baked entree.  
Ham with *Garlic or Peppercorn Nunda Mustard*.  
*Tangy or Jalapeno Nunda Mustard* on baked chicken.  
Actually any flavor is Good!  
Roast Beef with *Peppercorn Nunda Mustard*.  
Broiled fish with *Garlic Nunda Mustard*.

### SALADS:

Add 2 Tablespoons to your cold salads for a little ZING!  
Macaroni Salad. Potato Salad Pasta Salad.  
Egg Salad or even Deviled Eggs!  
Mix red wine and peppercorn for a low-fat salad dressing  
Try Cajun-Onion added to tuna salad  
Use to spice up your same old boring salad dressings.

### HOT OR COLD SANDWICHES:

*Nunda Mustard* is a must for all your sandwiches  
Hot dogs and hamburgers with any flavor are always a big hit  
Grilled Cheese with *Tangy Nunda Mustard*.

### SOME MORE IDEAS:

Add any flavor *Nunda Mustard* to spice up your rice dishes.  
Believe it or not, Corn on the cob instead of butter!  
Add a dash to any potato recipe.  
Mix into Twice Baked Potatoes or Scalloped Potatoes  
Mix to taste in your Casserole Dishes.  
Chili Recipes just need a touch of Jalapeno.  
Pick your favorite flavor and add to all kinds of Stir Fry  
Mix into your favorite meatloaf  
When all else fails try *Nunda Mustard* with Your finger!

## Nunda Mustards



Nunda Mustard is available at wineries and gift shops in the Finger Lakes region of New York State.

- ☞ Chateau Lafayette Reneau
- ☞ Deer Run Winery
- ☞ Rooster Hill Vineyard
- ☞ Sheldrake Point Vineyard
- ☞ New York Wine and Culinary Center
- ☞ Nunda Family Pharmacy
- ☞ Helluva Good Cheese Gift Shop

Just to mention a few!

Please contact us if interested in setting up a retail account or look online for a list of stores that carry our product line.

Nundamustard.com

[mustard@rochester.rr.com](mailto:mustard@rochester.rr.com)

## Recipes



### Chicken Tenders Nunda Style served with Honey-Brew Nunda Mustard

*Boneless skinless chicken breast cut into strips*  
*Honey-Brew Nunda Mustard\**  
*2 cups Seasoned bread crumbs*  
*Olive Oil*

Coat chicken breasts with Honey-Brew Nunda Mustard and roll in breadcrumbs. Bake in a lightly oiled 13x9 pan for 30 minutes in 350 degree oven or in a frying pan with olive oil till golden brown

( \*any flavor Nunda Mustard can be used )



### Tortilla Nunda Rollups

1 pkg soft flour tortillas  
1 lb cream cheese softened  
*Jalapeno Nunda Mustard*

*Spread cream cheese onto tortilla shells.*  
*Spread Jalapeno Nunda Mustard over cream cheese.*  
*Roll up tortillas tightly secure with toothpicks and slice into 1" pieces. Serve with salsa*