

Nunda Mustards

Tangy NM

This is the recipe that started it all. The recipe's origins have been traced back to the late 1800's in the Ochs' family with only slight modifications. Its flavor and consistency offer it to be used as a spread, dip, or added to prepared dishes. And let's not forget to mention it is fat and cholesterol free. *Tangy Nunda Mustard* contains no artificial preservatives. All Nunda Mustards contain vinegar, wheat flour, sugar, mustard powder, vegetable oil, and natural stabilizer. The taste is as the name states.....Tangy.

Garlic NM

A textured mustard with a definite garlic taste. The taste and aroma make this mustard a unique addition to your condiment collection. Versatile as a spread on sandwiches, a pretzels or vegetables dip or added to salads and prepared dishes. A garlic lover's dream come true.

Jalapeno NM

Home-style goodness with a hot, tangy flare. Abundant colorful chopped jalapeno peppers compliment the mustard's golden color. It can be used as a dipping sauce as well as a spread or in prepared dishes. *Jalapeno Nunda Mustard* will warm up your taste buds. Bronze Medal Winner in the Pepper Hot category of the 2003 World Wide Mustard Competition held in Napa Valley, California. Be creative and adventurous because isn't it time you experience Golden Heat?

Cracked Peppercorn NM

Zesty and proclaimed to be the hottest by many who have sampled the 4 original varieties. A sure-fire way to spark up a dish. Spread it on sandwiches, mix it into potato salad, or use it when grilling your favorite meats or vegetables. It's everything it's cracked up to be. But nothing to sneeze at. Many chef's have incorporated this flavor mustard into their meat and seafood entrees.

Horseradish-Caraway NM

When our product was introduced many who sampled our mustard proclaimed that we added horseradish to give it the tangy flavor. Now we have one that does. A useful condiment for sandwiches, salads, dipping and marinating or glazing meats. Bronze Medal Winner in the Horseradish category of the 2003 World Wide Mustard Competition held in Napa Valley, California. Prepared horseradish blended with just the right amount of caraway seeds gives this Nunda Mustard a kick up your heels taste.

Cajun-Onion NM

Colorful both in sight and flavor. This mustard that dares you to try it. There will be no more tears from chopping because we added a good amount of minced onions to every jar. Appeal to your creative side and ignite your food with flavor. So next time you are out shopping you won't want to let this one slip bayou.

Honey-Brew NM

Often we heard the request, "Do you have any Honey Mustard?" So, by popular request we brewed up a special treat. Our milder Honey-Brew is made with real non-alcoholic BEER. "Beer Buds" to be exact. It's our Blue-Collar version of Champagne Honey Mustard. Excellent for glazing, dipping and spreading. This variety tastes we left in the stinger in the honey but took out the buzz of the brew. The variety is proclaimed to be the "Best Seller" of the hive.

Smokey-Maple NM

Rich flavors of hickory blended with the sweetness of real maple syrup make this variety of Nunda Mustard a palate pleaser. A gourmet choice for adding flare to hot dogs, burgers, and more. The syrup we use is local and historically we tapped the several 100-year-old sugar maple trees on the Ochs homestead in the village of Nunda, New York.

Habanero NM

Requested by those who's taste buds demand more heat. Habanero peppers combined with our own "Lite Your Fire Spice Mix" makes this Nunda Mustard the hottest by far! It offers thick, sweet, lingering heat that is perfect for a sandwich or mixed in a dressing. Warning does not come with a fire extinguisher, but it should.

