

Garlic Mustard Recipes

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Recipe for: Stuffed Garlic Mustard Leaves

Time required: 2 hrs. 45 minutes **Serves:** 10 **Preheat oven at:** N/A – boiling required

Ingredients:

1 pound ground chicken (lean)
1 cup uncooked white rice
½ cup tomato sauce
½ cup fresh garlic mustard, finely chopped
1 teaspoon black pepper
½ teaspoon salt
Bunch of large garlic mustard leaves
2 tablespoons lemon juice

Ingredients for brining the garlic mustard leaves

1 cup vinegar
1 cup water
2 tablespoon salt

Preparation:

Soak large garlic mustard leaves in brining mixture (salt, water and vinegar).
Soak leaves for 2-3 hours.
In a mixing bowl, combine all ingredients (except brining ingredients).

Rolling the garlic mustard leaves.

Take a garlic mustard leaf out of the brining mixture and place it side down. Place about 1-2 tablespoons of mixture in the middle. Fold in the sides and roll upward. Repeat.

Place all the stuffed garlic mustard leaves on the bottom of the pot. When you have rolled the last leaf, place a heavy ceramic plate on top of the stuffed grape leaves in your pan (this prevents them from shifting around). Fill pan with enough water to cover the plate and bring to a boil. Reduce heat to low and simmer for about 30-45 minutes until rice and meat are done.

- 1st Place Winner Adult Chef
Bill McMillion, Elkridge, Md.

Recipe for: Garlic Mustard Brownies

Time required: 35 minutes **Serves:** 10 **Preheat oven at:** 350 degrees

Ingredients:

1 cup minced garlic mustard leaves
1 pouch of Ghiradelli triple chocolate browning mix
1 medium egg
1/3 cup water
1/3 cup Crisco oil

Directions

Preheat oven to 350 degrees.
Grease 8 x 8 or 9 x 9 pan with butter
Mix the following ingredients: brownie mix, egg, water and oil.
After completely mixed, add minced garlic mustard leaves.
Bake in oven for 25-30 minutes.
Cool for 10 minutes and serve.

1st Place Youth Winner
Lauren McMillion, Elkridge, Md.

Recipe for: Spring Field and Garden Salad

Time required: 30 minutes **Serves:** n/a **Preheat oven at:** n/a

Ingredients (salad):

4 heads assorted lettuces
1 cup baby spinach
½ cup pea greens
½ cup garlic mustard
1 scallion
2 early celery stalks
3 stalks purple asparagus
2 basil leaves

Ingredients (dressing):

2 tablespoons toasted walnut grape seed oil
2 teaspoons balsamic vinegar
10 garlic mustard leaves
¼ teaspoon sea salt

Directions:

Mix together salad ingredients
Blend together dressing ingredients
Pour dressing

-Cathy Hudson, Elkridge, Md.

Recipe for: Tomato Villain Aspic

Time required: -- **Serves:** -- **Preheat oven at:** --

Ingredients:

1 can diced tomatoes
2 cups V8 juice
1 package lemon Jell-o
1 tablespoon and 1 teaspoon of vinegar
¼ teaspoon basil
½ teaspoon horseradish
1 tablespoon minced garlic mustard
1 stalk diced celery
¼ cup diced green pepper
1 small, finely chopped onion
Salt
Cooked shrimp(optional)

Directions:

Pour tomatoes and V8 juice into saucepan and bring to a full boil
Add Jell-o and stir until dissolved.
Remove from heat
Add remaining ingredients
Cool slightly and transfer to 8/12 or 9/13 glass dish (first rinsed with cold water)
Refrigerate until firm
Cut into squares and serve on salad greens

Becky Valentine, Catonsville, Md.

Recipe for: Steamed Vegetable Wontons

Time required: 1 ½ hour **Serves:** -- **Preheat oven at:** 200 degrees

Ingredients (wrap):

1 ¼ egg
1/3 cup, 1 tablespoon, 1 teaspoon water
2 ½ cups flour
½ teaspoon salt

Ingredients (filling):

½ cup coarsely grated carrots	2 teaspoons sesame oil
2 tablespoons finely chopped red pepper	1 egg, lightly beaten
2 tablespoons finely chopped onions	1 teaspoon salt
20-25 finely chopped garlic mustard greens	¼ teaspoon ground black pepper
1 tablespoon soy sauce	bowl of water
1 tablespoon hoisin sauce	non-stick spray

Directions (wrap):

In a medium bowl, beat egg and mix in water
In a large bowl, combine flour and salt
Create a well in the middle of the flour mixture and slowly pour in the egg and water (if the mixture is too dry, add more water until a pliable dough is formed)
On a lightly floured surface, knead the dough until elastic
Cut dough into two balls
Cover with a damp cloth for a minimum of 10 minutes
Cut each ball into 4 separate pieces
roll each piece into 10 ½ x 10 ½ squares
cut each square into 3 ½ x 3 ½ squares

Directions (wonton):

In a bowl, add the carrots, pepper, onions, garlic mustard, soy sauce, hoisin, sesame oil, egg, salt, and pepper and stir lightly to combine
To form the dumplings, take one wonton wrapper.
Brush lightly the edges of the wrapper with water
Place ½ teaspoon of the vegetable mixture in the center of the wrapper and pinch closed
Set on a cooking sheet and cover with a damp cloth.
Repeat until filling or wrappers are gone
Simmer ¼ to ½ inch water in a steamer and spray with a non stick spray
Place as many dumplings into the steamer which can fit without touching one another
Cover and steam for 10-12 minutes.
Remove to a heat safe platter in oven to keep warm.
Repeat until all dumplings are done

-Caitlin Kirby 2nd place youth chef 2009

Recipe for: Garlic Mustard Beef Potato Stew

Time required: -- **Serves:** -- **Preheat oven at:** --

Ingredients:

½ lb cubed beef
¾ medium potato
1/3 medium onion
1 can cream of mushroom soup
handful of garlic mustard
4 tablespoons butter
½ cup milk
1 ¾ cup flour

Directions:

Cook beef, potato, and onion
Add all remaining ingredients
Cook on medium heat and serve

Alex Streat, Ellicott City, Md.

Recipe for: Villain Pasta

Time required: -- **Serves:** -- **Preheat oven at:** --

Ingredients:

Garlic mustard
Whole wheat pasta
Spinach
Cream of celery soup
Onion
Black pepper

Directions:

Cook pasta
Cook and mix remaining ingredients and serve over the pasta

Diane Sweeney, Elkridge, Md.

Recipe for: Garlic Mustard Pesto Pasta Salad

Time required: **Serves:** **Preheat oven at:**

Ingredients:

30-40 Garlic mustard leaves
3 tablespoons olive oil
3 tablespoons pine nuts
1 lb cooked, cooled pasta
1 pinch kosher salt
½ pint cherry tomatoes
4 cloves garlic
Salt and pepper

Directions:

Place garlic mustard, olive oil, pine nuts, garlic cloves and salt into a blender and combine until a paste is formed
Combine this pesto mixture with pasta adding olive oil if needed
chop and quarter tomatoes and add to pasta.
Chill and serve.

Molly Griest, Columbia, Md.

Recipe for: Chips and Garlic Mustard Saba

Time required: -- **Serves:** -- **Preheat oven at:** --

Ingredients:

1 bag tortilla chips
5 chopped Roma tomatoes
2 cloves garlic
1/3 cup tomato paste
20 garlic mustard leaves
3 chopped jalapenos
Salt and pepper
1 juiced lime
1/2 small bag of sweet corn
1/2 onion

Directions:

Mix together all ingredients except chips.
Serve with tortilla chips

Caitlyn Kirby, Columbia, Md.

Recipe for: Garlic Mustard Pizza Pizzazz

Time required: 2 hours **Serves:** **Preheat oven at:** 450 degrees

Ingredients:

1 teaspoon active dry yeast
olive oil
2 ½ cups bread flour
cornmeal
1 ½ cup mozzarella cheese
Mushroom slices
20 garlic mustard leaves
Parmesan cheese
10 Colby cheese cubes
1 jar tomato/pizza sauce

Directions:

Measure one cup lukewarm water into a bowl with the active dry yeast.
Stir and wait 5 minutes
Add 1 tablespoon olive oil and gradually stir in flour with a whisk until thickened
Knead the newly formed dough for 3 minutes on a floured surface
Mold into a ball and place in a bowl and coat with olive oil
Cover and let rest for 1 hour
Preheat oven and sprinkle cornmeal on a baking tray
Shred half of the garlic mustard leaves and work into the dough
Take dough out of the bowl and form into a pizza crust
Place on the cornmeal and bake for 8 minutes.
After baking, place tomato sauce, cheese, mushrooms, and garlic mustard leaves brushed with olive oil on the crust.
Bake for 5-8 minutes
Cool and slice to serve.

Eiryn Greist Schwartzman

Recipe for: Garlic Mustard Oatmeal

Time required: 15 minutes **Serves:** 10 **Preheat oven at:** --

Ingredients:

8 cups water
5 cups oatmeal
¼ cup garlic mustard
1/8 cup dried apples

Directions:

Bring 8 cups water to a boil
Stir in oatmeal and dried apples
Wait 5 minutes and stir in garlic mustard
Serve

Alex Streat, Ellicott City, Md.

Recipe for: Cheese and Garlic Mustard Bread

Time required: 1 hour **Serves:** **Preheat oven at:** 375 degrees

Ingredients (bread):

2 cups bread flour
2 tablespoons sugar
1 package Rapid Rise Yeast
½ teaspoon salt
½ cup milk
¼ cup water
2 tablespoons butter

Ingredients (cheese):

¼ cup sour cream
1 egg
Parmesan cheese
1 cup fresh garlic mustard
¼ teaspoon salt

Directions:

In a mixing bowl, combine ¾ cups flour, yeast, sugar, and salt.
In a cup, heat milk, water and butter in microwave until 120 degrees and add to flour
Add ¼ cup flour then knead in enough flour to make dough.
Let rest 10 minutes
Combine cheese ingredients
Roll dough into 1/ inch thick rectangle and spread a thin layer of cheese on dough
Roll rectangle into a loaf shape and let rise 20 minutes
Bake for 13 minutes.

Susan Hade, Ellicott City, Md.

Recipe for: Macaroni and Cheese Casserole

Time required: 45 minutes **Serves:** 6-8 **Preheat oven at:** 350 degrees

Ingredients:

1 box macaroni cooked and drained
1 stick butter
1 lb grated sharp cheese
1 can cream of mushroom soup
1 soup can full of milk
½ chopped onion
1 cup mayonnaise
¼ cup pimentos
Crushed Ritz Crackers

Directions:

Combine macaroni, butter, and cheese in a large rectangular dish
In a bowl, mix soup, milk, onion, mayonnaise, and pimentos
Pour over macaroni mixture.
Cover with crushed crackers and bake for 30 minutes
Serve

Recipe for: Ham Salad Spread

Ingredients:

1/2 c mayo

2 t spicy brown mustard

1 - 2 T garlic mustard (minced)

1 lb cubed ham (put through food processor 'til almost desired consistency)

1 medium onion cut into quarters

2 small or one large Kosher dill pickle (cut in half)

Directions:

Mix ½ cup mayo, 2 teaspoons spicy brown mustard and 1-2 tablespoons of minced garlic mustard

Separately, mix 1 lb cubed ham, onion, pickle(s), and run through food processor until the combination reaches the desired consistency

Add the mayo mixture and stir thoroughly (if not quite moist enough you may add more mayo to taste)

Put ham salad spread on crackers.

Optional: Garnish with garlic mustard (minced)

-Becky Valentine, Catonsville, Md.

Recipe for: Deviled Eggs Ala Garlic Mustard

Ingredients:

6 eggs

2 T Mayonnaise

1 T Miracle Whip

1 t spicy brown mustard

1 t wine vinegar

1-2 t minced garlic mustard

Paprika

Green olives

Directions:

Cook eggs approximately 12 minutes

Peel and cut in half; scoop out yolk; put whites aside

Mash yolks with a fork with the mayo, Miracle Whip, spicy brown mustard, wine vinegar, minced garlic mustard, and salt & pepper to taste.

Mix until smooth and creamy.

Refill egg whites with yolk mixture. Sprinkle with paprika and top with a slice of green olive.

- Becky Valentine, Catonsville, Md.

Recipe for: Garlic Mustard Pumpkin Bread

Time required: 45 minutes **Serves:** 12 **Preheat oven at:** 350°

Ingredients:

2/3 cup butter Crisco
1 1/3 cup white sugar
1 1/3 cup brown sugar
4 eggs
1 can Libby's pumpkin pie mix
2/3 cup water
3 1/3 cup white flour
2 tsp. Baking soda
1 1/2 tsp. Salt
1/2 tsp. Baking powder
1 tsp. Cinnamon
1/4 cup chopped walnuts
1/2 cup minced garlic mustard

Directions:

Grease pan with butter in 9 x 12 baking pan.

Chop approximately 10 large garlic mustard leaves into small pieces. Set aside.

Combine flour, baking soda, salt, baking powder and cinnamon in separate bowl. Set aside.

Cream Crisco with both sugars. Add eggs & mix. Add pumpkin pie mix and water

Gradually add to pumpkin mixture. Add 1/2 cup minced garlic mustard and chopped walnuts.

Bake at 350 degrees for 45 minutes.

The McMillion Family, Elkridge, Md.

Recipe for: Garlic Mustard Quiche

Time required: 60 minutes

Serves: 6

Preheat oven: 350°

Ingredients:

1 cup chopped, steamed garlic mustard leaves
5 large eggs
1 pie crust
1 diced onion
½ cup diced sharp cheddar cheese
½ cup diced muenster cheese
½ cup diced Monterey cheese
½ cup 2% milk
1 clove minced garlic
1 teaspoon dried parsley
¼ teaspoon ancho chili pepper
sweet paprika
salt and pepper

Directions:

Grease pie pan with extra virgin olive oil.
Place pie crust in the greased pan
Mix eggs, cheeses, milk, onion, chili, garlic, parsley, salt, and pepper together in a bowl.
Pour mixture into pie crust, and top with paprika.
Cook for one hour at 350° or until firm.

-Hanum Wensil-Strow and Keici Schnexayder
Arbutus and Hanover, Md.

Recipe for: Chipped Beef Garlic Mustard Quiche

Time required: 1 hour

Serves: 6

Preheat oven at: 375°

Ingredients:

¾ cup cheddar cheese
2 cups milk
3 eggs
1 prepared pie crust
½ cup fresh garlic mustard
parsley
pepper
1 oz chipped beef

Directions:

Warm the milk and melt in cheese
Stir eggs, herds, and garlic mustard
Simmer
Pour into crust and bake for 35 minutes

-Alex Streat
Elkridge, Maryland

Recipe for: Mock Garlic Mustard Crab Cakes

Time required: 2 ½ hrs. **Serves:** 12 No baking required

Ingredients:

2 cups zucchini, grated
1 cup bread crumbs
2 eggs
2 tablespoons chopped yellow onion, grated
2 teaspoons Old Bay seasoning
1 Tablespoon mayonnaise
¼ cup garlic mustard, minced

Directions:

Drain zucchini for 2 hours to remove as much water as possible.
Mix zucchini with remaining ingredients.
Form into cakes.
Using only enough oil to cover the bottom of a non-stick frying pan, fry on both sides until golden brown.
Serve warm with your favorite cocktail sauce.

-Bill McMillion, Elkridge, Md.

Recipe for: Warm Potato Salad with Wilted Garlic Mustard Greens

Time required: 45 minutes

Serves: 6

Preheat oven at: 350°

Ingredients:

- 2 Red bliss potatoes (quartered)
- ½ cup Caramelized onions
- ¼ cup rendered bacon
- ½ cup garlic mustard greens
- 3 tbsp red wine vinegar
- Salt and pepper

Directions:

Quarter potatoes, and toss in canola oil.

Roast for about 30 minutes.

In a sauté pan, heat bacon.

Add onions and potatoes, and add salt and pepper to taste.

Deglaze with vinegar, and toss in garlic mustard.

Serve warm.

-James Jennings, Master Chef
Belmont Conference Center
Elkridge, Md.

Recipe for: Venison Garlic Mustard Sausage

Time required: 2 days

Serves: 6

Preheat oven at: N.A.

Ingredients:

1 lb pork butt
¾ lb pork fatback
½ lb bacon
3 tbsp Marcela
2 tbsp brandy
4 tsp kosher salt
2 tsp ground black pepper
2 tsp juniper berries ground
1 tsp garlic
1 tsp shallots
1 tsp fresh rosemary
1 tsp fresh thyme
½ cup fresh chopped garlic mustard greens
½ cup dried cherries (re-hydrated in Marcela wine)

Directions:

Cube and marinate meat, bacon, and fatback in wine, brandy, and spices.

Let sit overnight.

Grind all ingredients through ¼ inch plate.

Add leftover juices, fresh chopped garlic mustard greens, and cherries to ground meat.

Pipe into casings (or patties if you do not have casings) and let sit in the fridge overnight.

Poach off in simmering water until 165° (if using patties, there is no need to poach).

Grill, serve warm with potato salad, and enjoy!

-James Jennings Belmont
2004 first place Professional Chef Winner

Recipe for: Garlic Mustard Encrusted Lamb Chops

Time required:

Serves: 6

Preheat oven at: N.A.

Ingredients:

Garlic mustard greens
Fresh rosemary
Fresh chives
Fresh thyme
2 tbsp Dijon mustard
2 lamb chops
2 tbsp
Pasteurized egg yolk
Pinch of salt and pepper
1-cup fresh breadcrumbs

Directions:

In a food processor, add garlic mustard, rosemary, chives, thyme, Dijon mustard, pasteurized egg yolk, salt and pepper, and breadcrumbs.
Pulse machine until blended well.
Mark 2 lamb chops on grill.
Let set, then add mixture to lamb, and bake at a desired temperature.

-Steve Wecker, the Iron Bridge Wine Co.
Ellicott City, Md.

Recipe for: Garlic Mustard Green Yogurt Froth

Time required: 10 min

Serves: 1

Preheat oven at: N.A.

Ingredients:

- ½ cup yogurt
- Chopped garlic mustard greens
- Salt and pepper
- 1 tsp Dijon mustard

Directions: Blend all ingredients, and enjoy.

- Steve Wecker, the Iron Bridge Wine Co.
Ellicott City, Md.

Recipe for: Red Quinoa, Julienne Cucumber, and Cherry Tomato Salad

Time required: 10 minutes

Serves: 6

Preheat oven at: N.A.

Ingredients:

Red quinoa
Julienne cucumber
Cherry tomatoes

Directions: Blend all in blender. Spoon onto plate.

- Steve Wecker, the Iron Bridge Wine Co.
Ellicott City, Md.

Recipe for: Spicy Garlic Mustard Deviled Eggs

Time required: 30 minutes

Serves: 6

Preheat oven at: N.A.

Ingredients:

8 eggs
3 tbsp capons, drained
1 tbsp chopped garlic mustard
Salt and pepper
Mustard
Cayenne pepper
Mayonnaise

Directions:

Hard boil 8 eggs; cut in half and scoop yolks out of whites and into bowl.
Add 3 tbsp capons, 1 tbsp chopped garlic mustard, salt, pepper, mustard, and cayenne pepper to taste.
Add mayonnaise to make a creamy consistency.
Stuff whites with the yolks and serve on a platter of garlic mustard greens.

-Sally Voris, Elkridge, Md.

Recipe for: Garlic Mustard Vegetable Soup

Time required: 40 minutes

Serves: 6

Preheat oven at: N.A.

Ingredients:

2 medium potatoes, chopped
1/8-cup onions, chopped
4 cups chicken broth
2 ½ teaspoons of garlic
3 teaspoons chopped garlic mustard
8 oz. Corn
8 oz. Peas
Salt and pepper

Directions:

Combine potatoes, onions, garlic, garlic mustard, and chicken broth.
Simmer for 25 minutes on stove, or until potatoes are soft.
Add corn and peas, and simmer again on the stove for about 10 minutes, or until peas are cooked.
Add salt and pepper if needed

-Justin McMillion
Elkridge, Md.

Recipe for: Garlic Mustard (Vegetarian) Soup

Time required: 50 minutes

Serves: 6

Preheat oven at: N.A.

Ingredients:

1 ½ shredded garlic mustard
2 chopped carrots
3 potatoes
4 tbsp oregano
6 tbsp basil
3 tbsp minced garlic
½ cup soy sauce
6 cups water

Directions:

Boil water
Add potatoes and carrots
Wait 5-10 minutes and add the rest of the ingredients.
Cook 20-25 minutes.

-Gaelyn Reid and Sarah Yalov

Recipe for: Oriental Mashed Potatoes

Time required:

Serves: 6

Preheat oven at: N.A.

Ingredients:

1 shredded garlic mustard
1 ½ cups shredded cheddar cheese
5 potatoes
2 tbsp minced garlic
¼ cup soy sauce
3 tbsp basil
1 tbsp turmeric
½ cup whole milk
½ stick butter
salt to taste

Directions:

Boil potatoes in all ingredients except cheese, milk, butter, ½ cup garlic mustard, and 1/8 cup soy sauce.

Cook the potatoes until soft, drain, and mash.

Add milk cheese, butter, and garlic mustard.

-Gaelyn Reid and Sarah Yalov

Recipe for: Corn and Black Bean Salad

Time required: 60 minutes, and set overnight **Serves:** 6 **Preheat oven at:** N.A.

Ingredients: (for salad)

1 can whole kernel corn, drained
1 can black beans, drained and rinsed
1 red bell pepper, finely chopped
½ cup diagonally sliced green onions
½ cup chopped red onion
1 clove garlic, minced
1 medium tomato, chopped
1 jalapeno pepper, seeded, and finely
chopped
red onion wedge

Ingredients: (for dressing)

¾ cup Italian salad dressing
¾ tsp hot pepper sauce
½ tsp chili powder
1 tablespoon fresh lemon juice
2 tbsp chopped garlic mustard greens

Directions:

In a large bowl, combine corn, beans, bell pepper, green onions, red onion, garlic, tomato, and jalapeno pepper.

In a jar with a tight fitting lid, combine dressing ingredients, close lid, and shake well.

Pour dressing over salad, mix, and refrigerate overnight.

Serve in an attractive bowl, and garnish with fresh garlic mustard greens.

-Lauren McMillion
Elkridge, Md.

Recipe for: Garlic Mustard Couscous Salad

Time required: 30 minutes

Serves: 6

Preheat oven at: N.A.

Ingredients:

½ tbsp sweet basil leaves
½ tbsp garlic and herb
½ tbsp parsley flakes
¼ tbsp garlic powder
¼ tbsp thyme
¼ cumin
4 ½ tbsp minced garlic

2 tbsp garlic juice
2 cups garlic mustard
1 package of roasted garlic and oil couscous
¾ can tomatoes and juice
1 cup parmesan cheese

Directions:

Chop garlic mustard

Cook couscous

Add all ingredients together in a bowl

Recipe for: Potato Salad With Garlic Mustard

Time required: 30 minutes

Serves: 6

Preheat oven at: N.A.

Ingredients:

1 cup garlic mustard
6 large potatoes
2 stalks celery
1 cup mayonnaise
 $\frac{3}{4}$ cup mustard
salt and pepper

Directions:

Wash and chop potatoes.
Wash and chop up celery and garlic mustard.
Cook potatoes until fork tender, and drain.
Combine mustard, mayonnaise, garlic mustard, and celery.
Add to cool potatoes.

Recipe for: Garlic Mustard Chipped Beef

Time required: 30 min

Serves: 6

Preheat oven at: N.A.

Ingredients:

3 cups milk
1 loaf sliced bread
9 tbsp flour
3 cups light cream
12 tbsp butter
 $\frac{3}{4}$ lb chipped beef
handful garlic mustard

Directions:

Melt butter in a sauce pan.
Add flour, milk, and cream.
Simmer for 20 minutes.
Take off heat, stir in garlic mustard and chipped beef.
Pour over slices of bread.

Recipe for: Cream Cheese Puff

Time required: 90 minutes

Serves: 6

Preheat oven at: 350°

Ingredients:

½ cup flour

4 eggs

1/3 cup garlic mustard, chopped

½ tsp salt

1/3 cup green onion

1 slice whole wheat bread crumbs

Directions:

Combine all ingredients but the 4 eggs.

Using an electric mixer, mix eggs for 5 minutes, or until thick and lemon colored.

Place all ingredients in a 6 cup casserole dish, and bake until a knife comes out clean in the center.

-Lauren McMillion

Recipe for: Garlic Mustard Bread and Butter

Time required: 3 ½ hours

Serves: 6

Preheat oven at: N.A.

Ingredients: (for bread)

2/3 cups milk

1 tsp butter

2 tsp sugar

½ tsp salt

2 cups bread flour

1 tsp yeast

½ cup cheddar cheese

1½ cup garlic mustard

½ tbsp parsley flakes

½ tbsp garlic and herb

½ tbsp garlic powder

½ tbsp cilantro leaves

½ tbsp oregano

Ingredients: (for butter)

1 stick of soften butter

¼ cup garlic mustard

½ tbsp garlic powder

½ cup parmesan cheese

Directions:

Mix all bitter ingredients, and place in a container.

Mix all bread ingredients together, and put in a bread machine for 3 ½ hours.

Chef Unknown

Recipe for: Spring Asparagus with Garlic Mustard

Time required: 24 ½ hours

Serves: 6

Preheat oven at: N.A.

Ingredients:

1 bunch asparagus
1 bunch garlic mustard
½ red bell pepper
6 Kalamatire olives
1 T rice wine vinegar
1 T balsamic vinegar
1 tsp dried oregano
fresh ground pepper & salt
star anise (spice)
chive
olive oil

Directions:

Cut ends off of asparagus and peel thick skin.

Boil asparagus 3-4 minutes.

Drain & cool immediately.

Chop garlic mustard, slice pepper and marinade with asparagus and the rest of the ingredients, except for olive oil (24 hours).

Drain and toss asparagus mixture with virgin olive oil.

Sprinkle with fresh chive and garlic mustard flowers

-Raymond Bahr
Catonsville, Md.

Recipe for: Garlic Mustard Pineapple Upside-Down Cake

Time required: 45 minutes

Serves: 6

Preheat oven at: 350 degrees

Ingredients:

2 T butter, melted
1/3 cup dark brown sugar, packed
1 T fresh garlic mustard, chopped
7 pineapple rings
1 1/4 cup all-purpose flour
1 1/2 tsp. baking powder
1/8 tsp. salt
1/4 cup butter, softened
2/3 cup granulated sugar
1 tsp. vanilla extract
1 large egg
1/2 cup milk

Directions:

Preheat oven to 350 degrees.
Coat bottom of a 9-inch round cake pound with melted butter.
Sprinkle brown sugar and garlic mustard over butter.
Arrange pineapple slices over mixture
Combine flour, baking powder and salt and stir well.
Cream 1/4 cup butter with granulated sugar until well blended.
Add egg and vanilla.
Add flour mixture, alternating with milk.
Beat well.
Pour batter into pan over pineapple slices.
Bake 32-35 minutes until done.
Cool in pan for 5 minutes.
Invert onto cake plate.

-Rita Chelton
Elkridge, Md.

Recipe for: Garlic Mustard Egg Salad

Time required: 2 ½ hours

Serves: 6

Preheat oven at: N.A.

Ingredients:

6 hard-boiled eggs, chopped fine
1 T fresh garlic mustard, chopped fine
¾ cup mayonnaise
1 T prepared mustard
1 tsp. Creole mustard (can use Spicy dark mustard)
½ tsp. horseradish
½ tsp. Jane's crazy mixed-up salt
½ tsp. Old Bay seasoning

Directions:

Mix well and refrigerate for at least 2 hours before serving

-Rita Chelton
Elkridge, Md.

Recipe for: Garlic Mustard Quiche

Time required: 1 hour

Serves: 6

Preheat oven at: 325 degrees.

Ingredients:

1 store-bought pie crust (8 inch)
1.75 cups milk
1 cup shredded cheese
.5 teaspoon salt
.25 teaspoon paprika
.5 grated onion
3 eggs

Directions:

Brush crust with egg white
Scald milk
Melt cheese into milk
Then, add onion, salt, and paprika
Beat in eggs
Bake for 45 minutes at 325.

-Alex Streat
Elkridge, Md.

Recipe for: Vegetable Stuffing Casserole With Garlic Mustard

Time required: 1 hour

Serves: 6

Preheat oven at: 350 degrees.

Ingredients:

3 cups yellow squash
1 cup broccoli
1 cup fresh garlic mustard leaves
1 small onion
1 box Stove Top Stuffing (or other pre-prepared stuffing)
1 lb. of Kraft 4-cheese shredded cheese
1 can cream of chicken soup

Directions:

In large bowl, mix squash, broccoli, fresh garlic mustard leaves, onion and half of the cheese.
Place mixture into baking dish. Cover with aluminum foil.
Spread the remaining cheese on top of the casserole
Bake at 350 for 30 minutes

-Bill McMillion
Elkridge, Md.

Recipe for: Chipped Beef Garlic Mustard Quiche

Time required: 1 hour

Serves: 6

Preheat oven at: 375 degrees.

Ingredients:

¾ cup cheddar cheese
2 cups milk
3 eggs
1 prepared piecrust. (9 inch)
½ cup fresh garlic mustard
1 sprinkle of herbs (parsley and pepper)
1 oz. Chipped beef

Directions:

Preheat oven to 375 degrees.
Scald milk.
Add and melt in cheese and eggs
Add herbs and garlic mustard and stir.
Add chipped beef.
Let simmer.
Pour into crust and bake 35 minutes.

-Alex Streat
Elkridge, Md.

Recipe for: Cheesy Garlic Mustard Quiche

Time required: 60 minutes

Serves: 6

Preheat oven at: 350°

Ingredients:

1 cup chopped, steamed garlic mustard leaves
1 pie crust
1 diced onion
½ cup diced sharp cheddar cheese
½ cup diced muenster cheese
½ cup diced Monterey cheese

5 large eggs
½ cup 2% milk
1 clove minced garlic
1 tsp dry parsley
¼ tsp ancho chili pepper
salt and pepper (to taste)
Hungarian sweet paprika

Directions:

Grease pie pan with extra virgin olive oil.

Place pie crust in greased pie pan.

Mix eggs, cheeses, milk, onion, chili powder, garlic, parsley, salt, and pepper together in bowl.

Pour mixture into the pie crust.

Top with paprika.

Cook for 1 hour at 350° or until firm.

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