

The Growing Scene, Inc

**Nursery-Garden Center-Landscaping
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Spike's BYB Beer Mustard Recipes

Ham and Macaroni Salad

8 oz. jumbo elbow macaroni
1 cup salad dressing
2 Tbl. Spike's BYB Beer Mustard
1 cup cooked ham, cubed
1/2 cup finely chopped onion
1/2 cup celery
4 oz. cheddar cheese, cubed

Cook macaroni according to directions. Add remaining ingredients and mix well. Chill before serving.

BYB Cheddar Muffins

2 cups all purpose flour
1 Tbl. baking powder
1/2 tsp salt
1/8 tsp. black pepper
1 cup shredded extra sharp cheddar cheese
1 lg. egg
1 cup milk
4 Tbl. Spike's BYB Beer Mustard
1/2 stick (1/4 cup) melted butter

Preheat oven to 350 degrees. Grease muffin cups. Combine flour, baking powder, salt and pepper in a large bowl. Add cheese and toss to distribute. Whisk egg, Spike's BYB Beer

Mustard, milk and melted butter together in a small bowl. Pour over flour mixture. Fold gently, until just mixed. Fill muffin cups $\frac{2}{3}$ full. Bake 20 - 25 minutes. Cool on rack. Serve with chili, stew, or with brunch. Makes 1 dozen regular or 3 dozen mini.

From *Spike's BYB Cookbook*