

POPPY SEED MUSTARD DRESSING



**Pat Mazoh, Owner,
Bertman's Ball Park
Mustard, Cleveland**

Pat Bertman Mazoh is president of Joe Bertman Foods, Inc., of Cleveland. Bertman's Original Ball Park Mustard is the mustard served for more than 70 years at League Park, Cleveland Municipal Stadium, and now, proudly at Jacobs Field, home of the Cleveland Indians.

Pat is active in the American Culinary Federation, where she earned the Associate of the Year Award last year. She is also involved in the International Food Service Executives Association, Ohio and Greater Cleveland Restaurant Association, Ohio Grocers Association, and the OHIO PROUD program. Pat has also appeared on the PBS special "A Hot Dog Program", the Food Channel's Ballpark Café, WVIZ-PBS "T is for Tailgating", and this year's "Indians Summers", celebrating 100 years of baseball in Cleveland.

- ¼ cup Stoller's honey
- ¼ cup cider vinegar
- 2 to 3 tablespoons Bertman's Ball Park Mustard
- 2 tablespoons poppy seeds
- 4 teaspoons onion, grated
- ½ teaspoon salt (optional)
- ⅔ cup salad oil

Beat honey, vinegar, mustard, poppy seeds, onion, and salt until thoroughly mixed. Add salad oil while constantly beating. Continue beating, until mixture is of desired consistency. Place in covered container and refrigerate until ready to use. Shake thoroughly.

This poppy seed mustard dressing is an excellent alternative to the oil and vinegar dressing on the pasta salad, if a sweeter salad is desired.