



Mrs. McGarrigle's welcomes you to a world of better flavour with 14 distinctive, unique, artisanal mustards. Made by hand in small batches in our Merrickville, Ontario shop kitchen, our products are natural and preservative-free. No two are alike and there are no others like them. Explore and enjoy!

Hot Whiskey	2001 Award-Winner—World Wide Mustard Competition Hot & sweet with fresh honey and aged Canadian whiskey.
Wine Peppercorn	Made with white wine, green peppercorns and herbs. Perfect with grilled meats or in a mustard cream sauce
Red Wine & Garlic	2004 Award-Winner—World Wine Mustard Competition Loaded with fresh garlic and red wine! Try it in our veal scaloppini recipe
Oktoberfest	One of our mildest, smoothest mustards. Made with cider vinegar and honey, it's a grilled sausage's best friend.
Honey Tarragon	Mild and pleasant with notes of garlic, tarragon, and a touch of fresh honey. Makes a great glaze for ham or chicken.
Creamy Champagne	Smooth and creamy with a pleasant heat. Great for flavouring sauces, stews and vinaigrettes.
British Beer	Dark beer and coarse grains give this mustard a distinctly sharp flavour. Can make a hamburger sing!
Canadian Maple	2002 Award-Winner—World Wide Mustard Competition Grainy with a distinctive maple finish. Try it as a glaze on ham or with grilled chicken.
Chipotle Line	2000 Award-Winner—World Wide Mustard Competition Beautiful smoky heat highlighted with lime. Excellent base for BBQ sauces.
Wasabi Lime	Wasabi gives this mustard a huge up-front kick of heat. Suited perfectly for grilled and seared fish or sushi.
Lemon Dill	A subtle blend of lemon zest, dill and wine vinegar. Great with fish and white meat, or try adding a spoon full to potato salad.
Balsamic Cracked Pepper	Coarse-grained with distinctive balsamic flavour and a heat that lingers. Enlivens salad dressing, great for grilling!
Cranberry Port	2010 Award-Winner—World Wide Mustard Competition Robust, enhanced by the sweet tartness of the cranberries and fruitiness of a fine port.
Classic Whole Grain	Inspired by the mustards of France, this medium grainy mustard has a subtle sweet finish of apple cider.

Visit our website for recipes and more information

www.mustard.ca

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Chutneys & Relish

Apple Rum Chutney	Fresh apples, ginger, lemons and dark rum. Great with cheeses, meats, or a crusty loaf!
Peach And Peach Chutney	Perfect on pizza or pasta! Great with cheeses, tourtiere, roasted pork and grilled cheese sandwiches!
Fresh Tomato Relish	Heavenly-scented with fresh savoury tomatoes. Excellent with tourtiere!

Vinaigrettes

Lemon Dill Vinaigrette	A wonderful blend of our Lemon dill mustard, quality olive oil, aged Balsamic vinegar and Kricklewood's sunflower oil. Drizzle over baked salmon, fresh greens, new potatoes or use as a marinade for chicken!
Maple Balsamic Vinaigrette	Another wonderful blend of our Balsamic Cracked Pepper mustard, quality olive oil, local maple syrup, aged Balsamic vinegar and Kricklewood's sunflower oil. Drizzle over fresh tomatoes and basil or toss with pasta and Parmesan

Seasonings

Four Peppercorn Blend	An exotic combination of black, green and white peppercorns Vietnam and rare pink peppercorns from France.
Coarse Sea Salt	The delicate and exquisite Atlantic sea salt is harvested by raking the surface of salt beds in the Algarve region of Portugal. Naturally Rich in minerals and trace elements. 100% unprocessed sea salt. Natural and delicious! This is a course dry salt.
Fine Finishing Salt	This delicate and exquisite Atlantic sea salt is harvested by raking the surface of salt beds in the Algarve region of Portugal. Naturally rich in minerals and trace elements. 100% unprocessed sea salt. Natural and delicious! This is a finer wet salt.
Fleur De Sel	Hand-harvested with rakes only three months a year from the Atlantic salt marshes of Portugal. Rich in magnesium and other minerals and trace elements. Delicate and exquisite, it's distinctive taste and texture impart an intense, aromatic flavour to foods.
Cajun Spice	This handmade, gluten free, all natural product is ideal for making blackened meats or fish, as a seasoning with yogurt for dips, as a single spice in a shrimp dish, in roasted potatoes or on popcorn!:

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