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## Blackberry Mustard for Grilled Duck

½ cup of seedless Blackberry Jam  
1 tablespoon balsamic vinegar  
1 teaspoon dry mustard  
¼ cup plus 3 tablespoons hot Dijon Mustard

Combine Blackberry jam, Dijon mustard and remaining ingredients in a bowl; stir well. Store mustard in an airtight container in refrigerator for up to 2 weeks. Use to make sauce for grilled or roasted meats. Delicious with grilled duck!

Yield 1 cup

