

Corned Silverside & White Mustard Sauce

Serves: 1
Prep time: 5 Minutes
Cooking time: 5 Minutes +
Vegetables

Ingredients:

- 2-3 slices cooked corned silverside

White Mustard Sauce

- ½ tablespoon butter
- 1 tablespoon onion, finely chopped
- ½ teaspoon mustard
- ½ tablespoon plain flour
- ½ cup milk (approximately)

Serve with vegetables of choice



Quick and Easy

Method:

- Melt butter in small saucepan over medium-high heat
- Add onion, and cook 1-2 minutes till softens
- Add ½ teaspoon mustard
- Add flour and cook for 1 minute more, stir to combine
- Remove from heat and gradually add enough milk to make a sauce and return to heat and cook till it thickens (approx. 2-3 minutes), I like to blend the sauce to make it smoother
- Pour sauce over the meat and serve with vegetable of choice
- **I have served it here with peas and my ["Vegetable \(Mornay\) Au Gratin"](#)**

Note:

- I like to cook my own corned silverside and use left overs in sandwiches and salads. You can purchase it already cooked from the deli section of the supermarket, just reheat and serve with white mustard sauce and vegetables