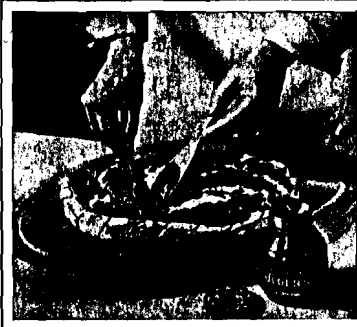


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When the Chef at the Waldorf cooks Steak à la Gulden, he spreads each side of the steak, before putting on the fire, with a generous layer of Gulden's, then broils over a hot flame. The mustard forms a crust, thus retaining the juice inside of the steak, and the delightful seasoning blends with the meat juices.

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