

Best Mustard Ever

Ingredients:

- ¼ cup dry mustard powder
- 2 teaspoons light brown sugar
- 1 teaspoon kosher salt
- ½ teaspoon turmeric
- ¼ teaspoon paprika
- ¼ teaspoon garlic powder
- ½ cup sweet pickle juice
- ¼ cup water
- ½ cup cider vinegar
- ¼ cup mustard seed



Directions:

In a small, microwave-proof bowl whisk together the dry mustard, brown sugar, salt, turmeric, paprika and garlic powder. In a separate container, combine the pickle juice, water and cider vinegar and have standing by. Place the mustard seed into a spice grinder and grind for a minimum of 1 minute, stopping to pulse occasionally. Once ground, immediately add the mustard to the bowl with the dry ingredients and add the liquid mixture. Whisk to combine. Place the bowl into the microwave and heat on high for 1 minute. Remove from the microwave and puree with a stick blender for 1 minute. Pour into a glass jar or container and allow to cool uncovered. Once cool, cover and store in the refrigerator for up to 1 month.

Recipe: Alton Brown | 2007 | foodnetwork.com/recipes/alton-brown/best-mustard-ever-recipe.html

Homemade Grainy Mustard

- 1 cup mustard seeds (use yellow, brown, or a combination)
- ¾ cup apple cider vinegar
- ¼ cup water

Place all ingredients in a covered jar and allow to sit for a couple of days so that the seeds soften.

After a couple of days (or even a week) pour the contents of the jar into your blender and process until the mustard is the desired consistency. Less if you like it grainy, more if you prefer it creamy. Put the finished mustard right back into the jar the seeds were in. Not even a jar to wash!

I kept it simple and just added a bit of thyme for seasoning, but you can go crazy with different spices. If you like traditional yellow mustard, add 1/2-1 teaspoon of turmeric. Or try using white wine or your favorite stout instead of water. I've found that you really do need some vinegar (a batch made with just white wine was yucky), but you can play around with the amounts and ingredients a fair bit once you've found how simple this is.

Brandied Honey Mustard Recipe

Ingredients:

- 6 tablespoons organic yellow mustard seeds
- 2 tablespoons organic brown mustard seeds
- 3 tablespoons brandy
- ⅔ cup organic apple cider vinegar
- ½ cup local honey
- 1½ teaspoons fine sea salt

Instructions:

Combine mustard seeds, 1/3 cup water, brandy, and vinegar in a bowl and stir well to completely submerge the seeds. Cover and allow to soak at room temperature for 3 days. I like to swirl the bowl around a little each day to see the transformation. After 3 days, pour the mixture into a blender, add honey and salt, and blend until smooth. Store in a sealed jar and refrigerate. I recommend using a plastic lid or using some kind of barrier to keep the vinegar from corroding the metal.

Variations:

- Add 1 tsp to 1 tbsp of aromatic seeds during the soaking process.
- Add dried fruit during the soaking process.
- Add dried herbs, seasoning powders, or fresh fruit just before blending.
- For less sweet mustard, cut the sweetener by half.



Brown Beer Mustard

Adapted from The Ball Complete Book of Home Preserving. Once you get the basics, there are so many variations of mustard you can make. I chose this recipe because it was pretty basic. The beer adds some flavor but it is not overpowering, and of course all the alcohol cooks out. Darker beers will produce a stronger flavor and color. I used 8-ounce jars and filled four of them with this recipe.

- 1 pint of beer
- 1 cup brown mustard seeds
- 1 cup water
- ½ cup white vinegar
- ½ cup lightly packed brown sugar
- ¼ cup dry mustard
- 1 tablespoon onion powder

In a medium saucepan, combine beer and brown mustard seeds. Bring to a boil then remove from heat, cover and let stand for about 2 hours, until the seeds have absorbed most of the liquid.

In a blender or food processor, puree marinated seeds and remaining liquid until blended and most of the seeds are well chopped (it should still be slightly grainy).

Transfer mixture to a stainless steel saucepan and whisk in remaining ingredients. Bring to a boil over high heat, stirring constantly. Reduce heat to medium and boil gently, stirring frequently until volume is reduced by one third (about 15 minutes).

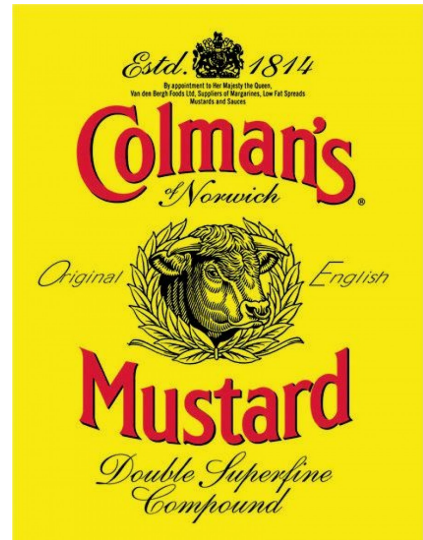
Spicy Honey Mustard

Ingredients:

- 1 cup dry mustard
- 1 cup cider vinegar
- 1/3 cup honey
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Instructions:

1. Combine all ingredients in a small pot.
2. Whisk to blend and bring to a simmer over medium heat for 5–6 minutes.
3. When the mustard is thoroughly heated, ladle it into sterilized jars (leave 1/2-inch of head space if you plan to water-bath can the mustard).
4. Either refrigerate the mustard and consume within several weeks or water-bath process it for 10 minutes and use within one year. *Makes 2 cups*



Hot Mustard Spread

- 1 cup cider vinegar
- 4 ounce can Coleman dry mustard
- 1/2 cup sugar
- 1/2 cup pure maple syrup
- 2 eggs, beaten

Combine vinegar and mustard, mix well and refrigerate, covered, overnight. Place mustard mixture in top of double boiler. Add sugar, syrup and eggs, mix well. Cook 15 to 20 min. (until thick), stirring constantly. Refrigerate until time to serve.

Makes 3 cups and lasts in refrigerator for several months.

Ladle hot mustard into hot jars, leaving 1/2" headspace. Release trapped air. Wipe rims and cap. Process in boiling water bath for 15 min.

Whole Grain Mustard

Ingredients

- ½ cup plus 2 tablespoons ground mustard (powder)
- ½ cup mustard seeds
- 1 cup water
- 2 cups cider vinegar
- 2 cloves garlic peeled and crushed
- ¼ cup brown sugar
- 2 teaspoons salt
- ½ teaspoon ground ginger
- ½ teaspoon allspice
- ½ teaspoon cinnamon
- 2 teaspoons honey



1. Whisk together water, ground mustard and mustard seeds in a saucepan and set it aside.



2. Mix all other ingredients except the honey together in a second saucepan.

Simmer gently for 15 minutes.

Cool completely then strain.



3. Whisk the strained vinegar mixture into the mustard mixture.

Simmer gently for 5 minutes.

Then stir in honey.

Makes 1 pint mustard

Home Made Canned Honey Mustard

Ingredients

3/4 cup mustard powder
1/3 cup honey
1 cup cider vinegar
3 whole eggs, slightly beaten

Directions

In the top of a double boiler over simmering water combine all the ingredients, stirring until smooth and well combined.

Continue to cook for 10 minutes or until thick and smooth.

Pour into clean, hot sterile jars and seal.

Process in a boiling water bath for 10 minutes at altitudes up to 1000 feet sea level.

Homemade Mustard

INGREDIENTS

- 2 tablespoons whole brown or black mustard seeds
- 1/4 cup ground mustard seeds (powder)
- 1/4 cup water
- 4 teaspoons apple cider or white wine vinegar
- 3/4 teaspoon salt

PREPARATION

When mustard seeds are broken (lightly crushed or ground to a fine powder) and exposed to liquid, a reaction takes place that results in the spicy hot taste of the condiment. In the recipes and their variations, keep in mind that black mustard seeds are the hottest variety and that starting out with cold liquid results in a hotter taste than if you use warm liquid. So if you like your mustard hot, use black mustard seeds and cold liquid.

For a milder flavor, stick to yellow (sometimes called white) mustard seeds and use warm liquid.

Grind the seeds in a spice grinder for 15 seconds. You don't want to completely reduce the seeds to a powder - they should still be mostly whole, but just a little bit crushed. Or, use a mortar and pestle.

Combine the slightly crushed seeds, mustard powder and salt in a small bowl. Stir to mix the dry ingredients. Mix in the wet ingredients. The mustard may seem soupy at this stage. Don't worry - it will thicken up as the mustard seeds and powder absorb the liquids.

Cover and store at room temperature for 2 days before using. This wait time is important, and not just because it allows time for the mustard to thicken up. Freshly made mustard has a harsh, bitter taste. That bitterness mellows as the mustard ages.

After the 2 day wait, transfer the mustard to clean glass jars. Cover tightly.

Mustard will keep in the refrigerator for at least 4 months. For longer storage at room temperature, using ¼ or ½-pint canning jars and lids and process them in a boiling water bath for 10 minutes.

More Notes About Homemade Mustard

You can mix both yellow and brown mustard seeds together as a base, but stick with just the yellow seeds if you like your mustard a little more mild than hot. Feel free to play around with different kinds of vinegar, sweeteners, salts, fruits, and herbs. If you like to cook with alcohol, try different wines, beer, and liquor too. Some fun flavors I like to incorporate include curry powder, cranberries, maple syrup, cayenne, smoked salt, caraway seeds, garlic, white wine, stout, grilled peaches, etc. If you're looking for that classic yellow color, just add a little turmeric powder!

Don't get too persnickety about the time frame. I can tell you with absolute certainty that if your week gets a little out-of-control busy it will be a-okay if you leave the soaking seeds sitting on your counter for a full week.

Over the course of a couple of days, the seeds will absorb almost all of the liquid called for in a recipe. Or if the liquid is completely absorbed and your seeds look a little dry, add a bit more water or apple cider vinegar.

These delicious mustard spreads can be smeared on sandwiches, mixed into potato salads, used to emulsify dressings, made into marinades and glazes, added to cheese sauce recipes, used as a dip for hot pretzels, slathered on a good old fashioned hotdog, and just about any other way you like your mustard.

Prepare canning pot, jars and lids. Follow basic canning protocols. Process the jars in boiling water for 10 minutes. The mustard will keep in the cupboard for up to one year. If you prefer not to can it, it will keep in the refrigerator for several months.

