



WHOLE GRAIN BEER MUSTARD

INGREDIENTS

3/4 Cup apple cider vinegar

1/2 Cup beer

1/3 Cup yellow mustard seeds

1/3 Cup brown mustard seeds

2 TBSP packed light brown sugar

1 1/4 tsp salt

PREPARATION

STEP 1

Combine vinegar, beer, mustard seeds and let sit for 24 hours.

STEP 2

Measure out 1/2 cup of vinegar-mustard seed mixture and set aside.

STEP 3

Add brown sugar and salt to the remaining vinegar-mustard seed mixture and process in a food processor for about 2 minutes.

STEP 4

Mix all processed and unprocessed vinegar-mustard seed mixture together.

STEP 5

Portion into jars, cover and let sit at room temp for 1-2 days until it has reached the desired spiciness.

Store in refrigerator for up to 6 months.

