

Spicy Whole-Grain Honey Pub Mustard

1/4 cup (50g) yellow mustard seeds

1/4 cup (50g) brown mustard seeds

3/4 cup (180 ml) German *Doppelbock* beer,
such as Ayinger Celebrator

1/4 cup (60 ml) apple cider vinegar

2 tablespoons honey

2 tablespoons firmly packed dark brown sugar

2 large garlic cloves, smashed

1 bay leaf

2 teaspoons fine sea salt

$\frac{1}{8}$ teaspoon freshly ground pepper

$\frac{1}{2}$ to 1 teaspoon tumeric for color (optional)

Put the yellow and brown mustard seeds in a nonreactive bowl and pour in $\frac{1}{2}$ cup (120 ml) of the beer. Push the mustard seeds down to

completely submerge them in the beer, cover, and refrigerate for 24 hours.

Combine the remaining $\frac{1}{4}$ cup (60 ml) of beer, the vinegar, honey, brown sugar, garlic, bay leaf, salt, and pepper in a small saucepan. Bring the mixture to a boil over medium-high heat, stirring to dissolve the honey and sugar. Boil for 1 minute, and then immediately remove the pan from the heat and cool the liquid to room temperature.

Discard the garlic and bay leaf and pour the liquid into a blender. Add the plumped mustard seeds and blend for a while until about half the seeds are ground, the rest remain whole, and the mustard is thickened to the desired consistency. Add tumeric powder if you desire a more golden color.

Put the mustard in a 1 pint mason jar, seal firmly with lid, and refrigerate for at least 3 days, and preferably 1 week before serving. After about 3

weeks, the mustard will be at its prime. It will keep, refrigerated, for several months. If the mustard becomes too thick, add a bit more beer to thin it out.

This recipe is from the cookbook *Pretzel Making at Home* by Andrea Slonecker.