

# American Style Yellow Mustard

<http://www.topsecretrecipes.com/frenchs-classic-yellow-mustard-recipe.html>

## Ingredients

- 4 tablespoons dry ground yellow mustard
- ¼ cup water
- 3 tablespoons white distilled vinegar
- ½ teaspoon flour (Rice flour for the Gluten intolerant)
- ¼ teaspoon plus 1/8 teaspoon salt
- ⅛ teaspoon turmeric
- pinch garlic powder
- pinch paprika

## Instructions

1. Combine all ingredients in a small saucepan over medium heat. Whisk until smooth.
2. When mixture comes to a boil, reduce heat and simmer for 5 to 10 minutes, stirring often.
3. Remove pan from heat. Leave uncovered for 1 minute, then cover pan with a lid until cool.  
Chill and store in a covered container.

Makes ¼ cup.

# Ballpark Beer Mustard

<http://www.myrecipes.com/recipe/ballpark-beer-mustard-50400000110377/>

This bright-yellow mustard, like the familiar French's, gets its color from turmeric. Unlike French's, it's quite hot, with a pleasantly beery afterglow and a lemony tang. Good with hot dogs and burgers. Not surprisingly, it's a great bridge to a nice cold beer.

Sunset MARCH 2011

- **Yield:** Makes 1 cup
- **Total:** 10 Minutes

## Ingredients

- ¼ cup Colman's dry mustard
- ½ cup light-bodied beer (such as Coors, Corona, or Full Sail Session Lager)
- 1 teaspoon turmeric
- 1 egg
- 1 ¼ teaspoons salt
- 1 teaspoon cornstarch
- ½ teaspoon lemon juice
- ½ teaspoon sugar

## Preparation

1. Whisk together dry mustard, beer, 2 tbsp. water, and turmeric in a medium metal bowl until smooth. Chill, covered, overnight.
2. Bring a medium saucepan filled with 1 inch water to a simmer. To bowl of mustard mixture, add egg, salt, cornstarch, lemon juice, and sugar and whisk to blend. Set bowl over saucepan and cook, whisking constantly, until the mustard just thickens, 4 to 6 minutes.

Make ahead: 2 weeks, covered and chilled.

# Whole-Grain Dijon Mustard

<http://www.chow.com/recipes/29677-whole-grain-dijon-mustard>

## Ingredients

- 1/2 cup dry white wine, such as Sauvignon Blanc
- 1/2 cup white wine vinegar
- 1/4 cup brown mustard seeds (about 1 1/2 ounces)
- 1/4 cup yellow mustard seeds (about 1 1/2 ounces)
- 1/2 teaspoon kosher salt

## Directions

1. Place all of the ingredients in a small, nonreactive bowl and stir to combine. Cover tightly with plastic wrap and let sit at room temperature for 2 days.
2. Remove the plastic wrap and transfer the mustard mixture to a blender. Blend until the desired consistency is reached, about 30 seconds for a coarse texture. (Keep in mind that it's not possible for this mustard to reach a completely smooth consistency.) Transfer the mustard to a small, nonreactive container with a tightfitting lid, cover, and refrigerate for up to 3 months.

# Cognac Mustard

A suave, slightly sweet mustard that tastes great with roasted meats, especially pork and chicken. Also try it on grilled ham and brie sandwiches, or stirred into a side dish of sautéed mushrooms (mix in a spoonful of cream too).

This recipe goes with [Deviled Eggs with Smoked Salmon and Two Mustards](#)

Sunset MARCH 2011

**Yield:** Makes 1 1/2 cups

**Total:** 6 Minutes

## Ingredients

- 6 tablespoons yellow mustard seeds\*
- 2 tablespoons brown mustard seeds\*
- 3 tablespoons cognac
- $\frac{2}{3}$  cup white wine vinegar
- $\frac{1}{4}$  cup light brown sugar
- 1 teaspoon salt

## Preparation

1. Put mustard seeds,  $\frac{1}{3}$  cup water, cognac, and vinegar in a bowl and stir to completely submerge seeds. Cover and let sit at room temperature 2 to 3 days.
2. Whirl mustard mixture in a blender with brown sugar and salt until smooth.
3. Make ahead: 2 weeks, covered and chilled.

\*This recipe can also be made with coarsly ground mustard.

# David Lebovitz's Homemade Mustard

<http://www.davidlebovitz.com/2013/03/homemade-mustard-recipe-joe-beef/>

## Ingredients

- 1/3 cup (55g) mustard seeds\*
- 1/3 cup (80ml) white wine vinegar
- 1/3 cup (80ml) dry white wine (or water)
- 1 tablespoon maple syrup
- 1 teaspoon ground turmeric
- 1/2 teaspoon salt
- big pinch of cayenne
- 2-4 tablespoons warm water, if necessary
- optional: 1-3 teaspoons prepared horseradish, to taste

## Directions

Combine all the ingredients, except the horseradish, in a stainless-steel bowl. Cover, and let stand for 2-3 days.

Put the ingredients in a blender and whiz until as smooth as possible. Add 2 to 4 tablespoons of water if the mustard is too thick. Blend in the horseradish, if using.

\*This recipe can be made with coarsely ground mustard.

# Rosemary Thyme Mustard

**(quite hot)**

<http://www.myrecipes.com/recipe/rosemary-thyme-mustard-50400000110375/>

## Ingredients

- 3 tbsp yellow mustard powder
- 1 tbsp brown mustard powder
- 3 tsp minced fresh thyme, divided
- 2 tsp minced fresh rosemary
- ½ cup cider vinegar
- 1 tsp light brown sugar
- ¾ tsp salt

# Seeded Agave Mustard

<http://www.myrecipes.com/recipe/seeded-agave-nectar-mustard-50400000110380/print/>

Similar to honey mustard, but with a softer sweetness. Toasted black mustard seeds give it crunch and intrigue. It's especially good with chilled pork tenderloin and warm grilled potato salad.

This recipe goes with [Deviled Eggs with Smoked Salmon and Two Mustards](#)

## Sunset MARCH 2011

Yield: Makes 1 cup

Total: 10 Minutes

### Ingredients

- ¼ cup Colman's dry mustard
- ½ cup white wine vinegar
- ¼ cup agave nectar
- 2 teaspoons canola oil
- 2 tablespoons black or brown mustard seeds
- 1 large egg
- 1 teaspoon salt
- 2 ½ teaspoons cornstarch

### Directions

1. Stir together dry mustard, vinegar, 2 tbsp. water, and agave nectar in a medium metal bowl until smooth. Chill, covered, overnight.
2. Put oil and mustard seeds in a small frying pan and heat over medium heat, covered. As soon as mustard seeds start to pop, about 3 minutes, remove from heat. Let cool.
3. Bring a medium saucepan filled with 1 inch of water to a simmer. To mustard-vinegar mixture, add toasted mustard seeds in oil, egg, salt, and cornstarch and whisk to blend. Set bowl over saucepan and cook, whisking constantly, until mustard thickens, 3 minutes.

Make ahead: 2 weeks, covered and chilled.

### Custom Mustard

- Your imagination's the limit when it comes to making flavored mustard. All you need are mustard seeds or dry mustard powder, and then the seasonings are up to you.

# Swedish Sweet Mustard

## Ingredients

- ½ cup dry mustard
- ½ cup sugar
- 1 teaspoon salt
- Pinch ground white pepper
- 2 tablespoons white vinegar
- ¼ cup boiling water
- ¼ cup vegetable oil
- ½ cup heavy cream

## Directions

Place all the ingredients in the container of a blender, blend for 1 minute. Scrape down the sides of the blender with a rubber spatula and process for 30 seconds longer. The mustard should be a little thicker than heavy cream. Store in glass jar, well-sealed, in the refrigerator and let the flavors marry for at least a day before using. The longer it sits, the better it tastes; it also will get thicker and more yellow.

Read more at: <http://www.foodnetwork.com/recipes/tyler-florence/swedish-sweet-mustard-recipe.html?oc=linkback>

# HARD CIDER MUSTARD

<http://www.splendidtable.org/recipes/hard-cider-mustard>

## Ingredients

- About ¼ cup plus 3 tablespoons (2 ½ ounces) brown mustard seeds
- Scant ¼ cup (1 ¼ ounces) black mustard seeds
- About ¼ cup plus 2 tablespoons (1 ¼ ounces) mustard powder
- ½ cup cider vinegar
- ¾ cup flat hard apple cider
- 1 ½ teaspoons kosher salt
- 2 ½ tablespoons sugar
- 1 Granny Smith or similar tart apple, peeled, cored and finely chopped

## Instructions

1. Soak the mustard seeds
2. Place the mustard seeds and powder in a medium glass or ceramic bowl along with the cider vinegar and hard cider. Set aside, covered (but not sealed airtight), for 24 hours.
3. 2. Place the mixture in a food processor along with the salt and sugar, and process for 1 to 2 minutes until the seeds are coarsely ground. Add the chopped apple and pulse a few times to incorporate. This makes about 1 2/3 cups mustard.
4. 3. The mustard will be very pungent at first. Cover and refrigerate for a few days (or to taste) before using.
5. Each tablespoon
6. 41 calories; 2 grams protein; 4 grams carbohydrates; 1 gram fiber; 2 grams fat; 0 saturated fat; 0 cholesterol; 2 grams sugar; 65 mg sodium.
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Tags:

[hard cider](#)

Noelle Carter is a chef and test kitchen manager at the Los Angeles Times.

# DRIED CRANBERRY MUSTARD

<http://www.splendidtable.org/recipes/dried-cranberry-mustard>

## Note

Unsweetened cranberry juice can generally be found at Trader Joe's as well as select health food and gourmet stores.

## Ingredients

- Scant  $\frac{1}{4}$  cup (1  $\frac{1}{4}$  ounces) brown mustard seeds
- About 1 cup plus 2 tablespoons (3  $\frac{3}{4}$  ounces) mustard powder
- $\frac{1}{2}$  cup water
- $\frac{3}{4}$  cup unsweetened cranberry juice
- 1  $\frac{1}{2}$  teaspoons kosher salt
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  teaspoon ground cinnamon
- $\frac{1}{4}$  teaspoon ground cloves
- $\frac{1}{2}$  cup chopped dried cranberries

## Instructions

1. Soak the mustard seeds
2. Place the mustard seeds and powder in a medium glass or ceramic bowl along with the water and cranberry juice. Set aside, covered (but not sealed airtight), for 24 hours.
3. Place the mixture in a food processor along with the salt and sugar and process for 1 to 2 minutes until the seeds are coarsely ground. Stir in the dried cranberries. This makes about 1  $\frac{1}{2}$  cups mustard.
4. The mustard may be very pungent at first. Cover and refrigerate for at least a day or two before using.

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# ROMAN MUSTARD

<http://www.splendidtable.org/recipes/roman-mustard>

Note

Adapted from *The Mustard Book* by Rosamond Man and Robin Weir.

## Ingredients

- About  $\frac{3}{4}$  cup plus 1 tablespoon (5 ounces) brown mustard seed
- $\frac{1}{2}$  cup red wine vinegar
- $\frac{3}{4}$  cup unsweetened red grape juice
- 1  $\frac{1}{2}$  teaspoons very coarse salt, such as Maldon
- 1 teaspoon cumin seeds, finely ground
- $\frac{1}{4}$  cup (1 ounce) flaked almonds
- $\frac{1}{4}$  cup plus 1 tablespoon ( $1\frac{1}{2}$  ounces) untoasted pine nuts

## Instructions

1. Soak the mustard seeds
2. Place the mustard seeds in a medium glass or ceramic bowl along with the vinegar and grape juice. Mix in the salt and cumin seeds. Set aside, covered (but not sealed airtight), for 36 to 48 hours.
3. Place the mixture in a food processor and process for 1 to 2 minutes until the seeds are coarsely ground. Add the almonds and pine nuts and pulse a few times just until the nuts are completely broken up, careful not to over-process. This makes about 2  $\frac{1}{2}$  cups mustard.

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# HERBED HONEY MUSTARD

<http://www.splendidtable.org/recipes/herbed-honey-mustard>

## Ingredients

- 2 tablespoons ( $\frac{3}{4}$  ounce) brown mustard seeds
- About  $\frac{3}{4}$  cup (2  $\frac{1}{2}$  ounces) mustard powder
- 1 cup verjus or Champagne vinegar
- 1  $\frac{1}{2}$  teaspoons kosher salt
- $\frac{1}{3}$  cup honey
- 2 eggs
- 2 egg yolks
- $\frac{1}{4}$  cup plus 2 tablespoons chopped fresh fines herbs (a mixture of parsley, chives, tarragon and chervil)

## Instructions

1. Soak the mustard seeds
2. Place the mustard seeds and powder in a medium glass or ceramic bowl along with the verjuice. Set aside, covered (but not sealed airtight), for 24 hours.
3. Place the mixture in a food processor along with the salt and honey and process for 1 to 2 minutes until the seeds are coarsely ground.
4. Place the mixture in a large metal bowl, and whisk in the eggs and egg yolks. Place the bowl over a large pot of simmering water and whisk the mustard base until it thickens, 6 to 8 minutes. Remove from heat and whisk in the chopped herbs. Taste and adjust the seasoning and flavoring as desired. This makes about 1  $\frac{3}{4}$  cups mustard, which will keep for up to 1 week, refrigerated (the flavor may be a bit strong at first but will mellow as it sits).

# BEER AND CARAWAY MUSTARD

<http://www.splendidtable.org/recipes/beer-and-caraway-mustard>

## Note

To toast caraway seeds, place them in a small skillet. Heat the skillet over medium heat, just until the seeds become aromatic, 1 to 2 minutes, shaking the pan occasionally to keep the seeds from burning.

## Ingredients

- About  $\frac{1}{4}$  cup plus 3 tablespoons (2  $\frac{1}{2}$  ounces) brown mustard seeds
- About  $\frac{3}{4}$  cup (2  $\frac{1}{2}$  ounces) mustard powder
- 1 tablespoon toasted and crushed caraway seeds
- $\frac{1}{2}$  cup water
- $\frac{3}{4}$  cup flat beer, preferably stout or a dark ale
- 1  $\frac{1}{2}$  teaspoons kosher salt
- 2  $\frac{1}{2}$  tablespoons dark brown sugar
- 1 teaspoon Worcestershire sauce

## Instructions

1. Soak the mustard seeds
2. Place the mustard seeds, powder and crushed caraway seeds in a medium glass or ceramic bowl along with the water and beer. Set aside, covered (but not sealed airtight), for 24 hours.
3. Place the mixture in a food processor along with the salt, sugar and Worcestershire sauce. Process for 1 to 2 minutes until the seeds are coarsely ground. This makes about  $\frac{12}{3}$  cups mustard.
4. The mustard will be very pungent at first. Cover and refrigerate for at least one week before using, to allow the flavors to mellow and marry.

# BASIC COUNTRY MUSTARD

Makes about 1 cup.

Prep Time

12 hours

Ingredients

- 6 tablespoons mustard seeds
- ½ cup mustard powder
- 3 tablespoons vinegar (cider, white wine or sherry)
- ½ cup white wine or water
- 2 teaspoons salt

OPTIONAL

- 2 tablespoons honey
- 2 tablespoons grated fresh horseradish
- ¼ cup minced fresh herbs (really any kind)

Directions

Grind the whole mustard seeds for a few seconds in a spice or coffee grinder, or by hand with a mortar and pestle. You want them mostly whole because you are using mustard powder, too.

Pour the semi-ground seeds into a bowl and add the salt and mustard powder. If using, add one of the optional ingredients, too.

Pour in the vinegar and wine or water, then stir well. When everything is incorporated, pour into a glass jar and store in the fridge. Wait at least 12 hours before using. Mustard made this way will last several months in the fridge.