

GERMAN MUSTARD

February 1987

1 jar (2.5 oz.)	Mustard seed (1/2 cup)
2/3 cup	Dry mustard
1.5 cups	Malt or cider vinegar
12 oz.	Homebrewed ale or lager
2 slices	Onion
1 Tbl.	Honey
1 Tbl.	Molasses
1/2 tsp.	Allspice
1/2 tsp.	Cinnamon
1/2 tsp.	Dill seed
1/2 tsp.	Tarragon
1/2 tsp.	Ground cloves

Put mustard seed, dry mustard, and 1/2 cup each of vinegar and beer in a blender or food processor with steel blade. Let stand 3 hours so the seeds will soften. Meanwhile, in a 2 quart glass batter bowl, combine the remaining vinegar, beer, onion, honey, molasses, allspice, cinnamon, dill seed, tarragon, and cloves. Microwave on high 2 to 3 minutes or until boiling. Cover and let stand until mustard mixture is ready. Process the mustard mixture to a coarse puree. Discard onion from spice mixture, gradually add remaining mixture to pureed mustard; blend well. Transfer mustard to same glass bowl. Whisking several times during cooking; microwave on high 12 minutes; or until mustard reduces to 3 cups. Pour into glass jars. Yields 3 cups.

Thanks to Cowtown Cappers Homebrew Club of Fort Worth for the above receipt.