



Noreen's Kitchen

Homemade Beer Mustard

Ingredients

1/2 cup ground mustard powder	1 teaspoon celery salt
1/4 cup brown sugar	1 teaspoon turmeric
2 tablespoons cider vinegar	1/2 teaspoon cayenne pepper
1 teaspoon onion powder	1/2 cup beer
1 teaspoon garlic powder	(dark preferred but use your favorite)

Step by Step Instructions

Combine all ingredients in a large bowl or glass measuring cup and whisk together well.

Place in microwave for 2 minutes and stir well.

Place in a clean jar and allow to cool completely before serving.

This will keep for up to 3 months in the refrigerator.

Enjoy!