

Homemade Mustard

Makes 3 cups

For Basic Homemade Mustard

½ cup white wine
½ cup white vinegar
¼ cup brown mustard seeds
¼ cup white mustard seeds
2 cups creamy Dijon mustard

For Hot Chili Mustard:

1 tablespoon chili powder
1 tablespoon water

For Pineapple and Cilantro Mustard:

1 pineapple ring, fresh or canned, diced small
1 tablespoon fresh cilantro, chopped fine

For Dill and Lemon Mustard:

3 sprigs fresh dill, chopped
Zest of 1 lemon

For Cognac and Tarragon Mustard:

1 tablespoon cognac
2 tablespoons fresh tarragon chopped

To make Homemade Mustard:

1. In a small saucepan, bring the wine and vinegar to a boil.
2. Mix together the mustard seeds in a bowl. Pour the hot liquid over mustard seeds and stir.
3. Cover bowl and let sit at room temperature at least 24 hours, or until the seeds are enlarged and have soaked up the majority of the liquid.
4. Mix the seed mixture into the Dijon mustard, and stir to combine. Cover and refrigerate for 1 week to allow flavors to fully develop.

To make Hot Chili Mustard:

Great on barbecued meats or buffalo burgers.

1. Combine chili powder and water in a small bowl. Mixture should be somewhat thick and paste-like.
2. Add chili powder mixture to $\frac{1}{2}$ cup of homemade mustard. This amount can be changed according to your own tastes, add more for a more mild flavor, and less for more heat and pungency.

To make Pineapple and Cilantro Mustard:

1. Combine pineapple and cilantro with $\frac{1}{2}$ cup homemade mustard.

To make Dill and Lemon Mustard:

Great with fish and poultry.

1. Combine dill and zest with $\frac{1}{2}$ cup homemade mustard.

To make Cognac and Tarragon Mustard:

Great with any grilled meats.

1. Combine cognac and tarragon with $\frac{1}{2}$ cup homemade mustard.