

Fancy Homemade Mustard

You will need:

- 3 1/2 tablespoons white or yellow mustard seeds
- 2 tablespoons black mustard seeds
- 3 1/2 tablespoons light brown sugar
- 1 teaspoon salt
- 1 teaspoon turmeric
- 1/2 teaspoon tarragon
- 1/4 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 3/4 cup red wine vinegar



Directions

1. Mix all dry ingredients in a food processor or blender until powdery.
2. Pour into a small mixing bowl.
3. Gradually whisk in the red wine vinegar 1 tablespoon at a time until you have a smooth paste. Let sit in the refrigerator for 2 weeks before using to let flavors develop.
4. Spread mustard on pretzels, sandwiches or hot dogs.

Yields 1 cup

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.