

English Pub Mustard

Also Known As

Course	Yield	Type of Food	Main Ingredient
Condiment	2 cups	Condiment	

Comments

This mustard compares very favorably to mustards I've had in English pubs.

Prep Time 10 minutes **Cooking Time** **Ethnic Origin** English

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Measure	Ingredient	Pre-Heat? <input type="checkbox"/> Yes	Temperature	Grease Pan? <input type="checkbox"/> Yes
			Measure	Ingredient
2 cups	dry mustard			
1 cup	brown sugar, firmly packed			
2 tsp.	sea salt			
.5 tsp.	turmeric			
12 oz.	strong ale or porter, flat			

Instructions

Combine mustard, brown sugar, salt and turmeric in blender or food processor and mix well.

With the machine running, add beer in a slow, steady stream and blend until mixture is smooth and creamy, stopping frequently to scrape down the sides of the work bowl.

Transfer to jars with tight-fitting lids.

Store in cool, dark place.