

Dave's Country Mustard

Courses: Sauce

Categories: Condiment

Ingredients

6 TBSP mustard seeds
1/2 Cup Cold water
3 TBSP Apple Cider vinegar
2 tsp Course salt
1 tsp ground Turmeric
1/4 tsp Granulated Garlic

Directions

Grind the whole mustard seeds in a spice blender or coffee grinder, or by hand with a mortar and pestle. Pour the semi-ground seeds into a bowl and add the salt. Pour in the water then stir well. When everything is incorporated, let this sit (at room temp) for 90 minutes. The longer you let it sit, the more mellow the mustard flavor will be. When you are ready to seal in the mustard flavor, add the vinegar. Store in the fridge for 24 hours before using. Mustard will last 12 months in fridge environment.

Notes

Letting this set at room temp for less than 30 minutes produces a hot mustard. Normally, I let this sit from 90-120 minutes at room temp to produce a flavorful mustard with a slight kick (less than Jalapeno kick).