

DAVE'S RED WINE MUSTARD

Courses: Sauce

Categories: Condiment

Ingredients

1/4 cup white or brown mustard seed

1/4 Cup red wine vinegar

1/4 Cup Cabernet Sauvignon Wine

2 TBSP cold water

2 tsp Salt

1/4 tsp Allspice

Directions

Place the mustard seeds, wine vinegar and wine in a small bowl and let stand for three hours. Pour both the seeds and liquid into the container of the blender or food processor fitted with a steel blade. Process with several on-off pulses until the seeds are bruised and broken. Add the dry mustard, salt, allspice, and water and process for 30 seconds. Scrape down the sides with a rubber spatula and process for another 30 seconds. keep in a well-sealed container and allow to stand overnight before using. This recipe makes about 1 1/2 cups.