

Flavored Yellow Mustard

Ingredients

2/3 cup of your favorite vinegar (tangerine balsamic, serrano honey or jalapeno (for heat), peach, honey ginger, traditional... and on, and on.

1 cup ground yellow mustard seed
1/3 cup honey (omit this if you are using a sweeter vinegar such as tangerine balsamic)

1 teaspoon sea salt, truffle salt, pink mineral salt, or...The Galley has lots to choose from, just sayin'

Method

Combine the ingredients in a small saucepan and cook over medium to medium-low heat for 6 minutes. Stir frequently until it thickens and then remove from heat. Allow the mustard to cool before storing it in an airtight container.

Notes: You can also play around by adding herbs, sea salts, ale, wine, chillies, peppercorns, horseradish, and on and on. The possibilities here are endless. Depending on how spicy you like your mustard, you can refrigerate it at this point, which will preserve its fiery characteristic, or allow it to sit at room temperature for a day +/- which will mellow it's flavor the longer it sits out. A tablespoon of this mustard is all you need to emulsify (hold together) a great vinaigrette or marinade. Place the mustard in a bowl, and slowly whisk in the vinegar of your choice. Whisking quickly and continuously, follow with the olive oil of your choice. The key here is to whisk briskly so that it creates a homogenous emulsification that holds the oil and vinegar together as opposed to what it would normally do which is separate.

Makes: 1.5 cups

Time: 10 minutes

