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> Cut the mustard

SPICY HONEY MUSTARD

This mustard is a little looser than the others, which makes it good for dipping. Pretzels or homemade chicken fingers are a start. This one, like the rest, packs a punch but mellows slightly with some time in the refrigerator.

Makes 1 pint.

¼ cup yellow mustard seeds
¼ cup brown mustard seeds
½ cup white wine vinegar
¼ cup water
¼ cup honey
½ teaspoon sea salt

To prepare mustard seeds: In spice blender or mortar and pestle, grind yellow mustard seeds and brown mustard seeds until most are broken. In small bowl, combine seeds, vinegar and water. Cover. Let cure at room temperature for 24 hours.

To make mustard: In food processor, combine mustard-seed mixture, honey and salt. Process until smooth. (Note: For smoother texture, use blender.)

RHUBARB MUSTARD

Use on pork, plop on a charcuterie plate, or slather on ham sandwiches.

Makes 1 pint.

2½ cups rhubarb, cut into ½-inch pieces
½ cup water
¼ cup honey
⅓ cup yellow mustard seeds
2 tablespoons brown mustard seeds
⅓ cup raspberry vinegar
½ teaspoon sea salt

To cook rhubarb: In medium saucepan, combine rhubarb, water and honey. Bring to a boil over high heat. Reduce heat. Simmer for 6 to 8 minutes or until soft. Set aside to cool.

To prepare mustard seeds: In spice blender or mortar and pestle, grind yellow mustard seeds and brown mustard seeds until mostly powder.

To make mustard: In blender or food processor, combine cooled rhubarb, powdered mustard seeds, vinegar and salt. Process until smooth. Store, covered, in refrigerator for a few days before using.

CURRY MUSTARD

Toss your next batch of roasted root veggies in olive oil and this mustard for some unexpected zip.

Makes 1 pint.

½ cup yellow mustard seeds
½ cup white-wine vinegar
¼ cup water
1 teaspoon curry powder (see shopper's note)
1 to 2 tablespoons sugar
½ teaspoon sea salt

To prepare mustard seeds: In small bowl, combine mustard seeds, vinegar and water. Cover. Let cure at room temperature for 2 to 3 days.

To make mustard: In blender or food processor, combine mustard-seed mixture, curry powder, sugar and salt. Process to desired consistency.

Shopper's note: I like Turmeric Trail's Madras curry, available at Golden Fig on Grand Avenue.

BOURBON MUSTARD

This would make a great sauce for grilled pork chops or steak.

Makes 1 pint.

¼ cup yellow mustard seeds
¼ cup brown mustard seeds
½ cup white wine vinegar
¼ cup bourbon
2 to 3 tablespoons brown sugar
½ teaspoon sea salt

To prepare mustard seeds: In small bowl, combine yellow mustard seeds, brown mustard seeds, vinegar and bourbon. Cover. Let cure at room temperature for 2 to 3 days.

To make mustard: In blender or food processor, combine mustard-seed mixture, brown sugar and salt. Process to desired consistency.

BALLPARK BEER MUSTARD

Don't let the bright-yellow color fool you. Thanks to mustard powder and hoppy beer, this condiment packs a spicy punch. Swipe this stuff on your next grilled hot dog and don't look back.

Makes 1 pint.

½ cup mustard powder
1 cup hoppy beer (see shopper's note)
¼ cup water
1½ teaspoons turmeric
1 egg
1 teaspoon sea salt
2 teaspoons cornstarch
1 teaspoon lemon juice
2 teaspoons sugar

To prepare mustard powder: In small metal bowl, whisk together mustard powder, beer, water and turmeric until smooth. Cover. Chill overnight.

To make mustard: Bring saucepan with 1 inch of water to a simmer. To mustard-powder mixture, add egg, salt, cornstarch, lemon juice and sugar. Whisk to blend. Place bowl over simmering water. Cook, whisking continuously, for 5 minutes or until mixture starts to thicken. Immediately remove from heat.

Shopper's note: I used an India pale ale.