

## Homemade Dijon Mustard

Makes 1 cup

### **Ingredients:**

2 Tbs brown or yellow mustard seeds  
1/4 c dry mustard powder  
1/4 c dry white wine or water  
2 Tbs white wine vinegar  
1 tsp coarse salt (to taste)

### **Directions:**

Place the mustard seeds in a spice grinder & grind as fine as desired.

Place the ground seeds in a bowl and add the dry mustard powder and wine, stir & let sit for 10 minutes.

Add the vinegar & salt and mix well to combine. Place in a jar with a lid and let sit overnight at room temperature. The next day, place the refrigerator for 4 days or up to 2 weeks before using. This allows the flavor to ripen.



## Basic Course Mustard

Makes 1 cup

### **Ingredients:**

1/3 cup yellow mustard seed  
1/3 cup cider vinegar  
1 clove garlic, halved  
3 Tbs water  
3 Tbs honey  
1/4 tsp salt  
Pinch of cinnamon



### **Directions:**

In a small bowl, combine mustard seed, vinegar & garlic. Cover and refrigerate 36 hours. Discard garlic. Process mixture in a food process with water until a course consistency. Stir in honey, salt and cinnamon. Refrigerate in tightly sealed containers. Use within 2 weeks.

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## MUSTARD



## HOMEMADE MUSTARD RECIPES



## Basics of making homemade mustard

A very basic mustard includes mustard seeds and a liquid. The seeds can be ground or left whole.

A basic ratio for making a grainy mustard is mix 1 part mustard seed to 2 parts liquid. Let mixture soak overnight to allow mustard seeds to absorb the liquid. Do NOT refrigerate during the soaking process or the seeds will not absorb like they should.

**Seeds:** use any combination of mustard seeds

**Seeds vs Powder:** seeds will give a grainy mustard to smooth texture from the powder. After soaking the seeds, you can process to desired smoothness but will still have some grain.

**Liquids** include water, beer, fruit juices, cider, whiskey, vinegars and can be a mixture of these depending upon your preferences.



**Liquid Temperature:** Heat will disable/kill the pungency of the mustard seed. Use cold liquids for pungent, warm for mild and hot for very mild mustards.

**Extra Ingredients:** get creative. Add a diversity of flavors.

Make a base mustard, split it in half and add sweet, spicy or savory to each half. For example, habanero peach, apple whiskey, beer-honey, roasted garlic or onion or any berries, fruits, etc. If you like a flavor, add it to a mustard.

The addition of vinegar and salt help to preserve your mustard and keep it longer, especially if you are adding extra ingredients.



**Storage:** Properly prepared mustard is impervious to harmful bacteria but flavors can become bitter and it can dry out so keep it in a sealed glass jar with a non-reactive lid in the refrigerator. The mustard can last for years but may lose some flavor & pungency.



## Simple Mustard Base

### **Ingredients:**

1 cup mustard seeds, yellow, brown, oriental  
2 cups liquid of choice. Try mixture of beer or water and vinegar.

Extra ingredients and flavorings (amounts are variable)

### **Directions:**

In a large glass jar, add mustard seeds to liquid. Seal it up and give it a shake. Set aside, out of light for up to 2 days to absorb liquid & develop. Process the mixture in a food processor with your extra ingredients. Salt to taste. You can adjust the consistency with water if too thick. The flavors will be quite pungent at first & will mellow over time as the mustard ages.

## Simple Hot Mustard

Makes 2 cup

### **Ingredients:**

1/3 cup yellow mustard seed  
2/3 cup warm water  
1/2 cup rice vinegar  
1/4 cup canola oil or EVOO  
1/4 cup brown sugar  
1/4 cup lemon juice  
1/4 cup honey  
2 tsp turmeric  
1/2 tsp salt  
1/4 tsp black pepper



### **Directions:**

Soak mustard seed in water for 45 minutes. Add to remaining ingredients in food processor and blend well (2-3 minutes). Store in refrigerator 1-2 weeks.

## Homemade Whole Grain Mustard

Makes 1 1/2 cups

### **Ingredients:**

1/4 cup Yellow mustard seed  
1/4 cup Brown mustard seed  
1/2 cup rice vinegar  
1/4 cup grapeseed or canola oil  
1/2 cup Chardonnay wine  
1/2 tsp turmeric  
Juice of 2 lemons  
2 tbsp brown sugar  
1/4 tsp freshly ground pepper  
1 tsp kosher salt



### **Directions:**

Grind yellow mustard seeds in a spice mill then combine all ingredients into a food processor and blend for 2 minutes. Store in refrigerator.

## Basic Mustard

### **Ingredients:**

1/3 cup brown mustard seed  
1/2 cup yellow mustard seed  
1/2 cup water  
1/2 cup white wine vinegar  
1 1/2 tsp salt (to taste)  
1 tsp turmeric

### **Directions:**

Soak mustard seeds for at least 2 hours or overnight. This will give a finer texture and will mellow the seeds slightly.



Drain the mustard seeds and grind in blender or food processor. Blend mustard seeds with water & let sit for 10 minutes to allow flavor to develop.

Add vinegar, salt & turmeric and blend until smooth.

Keeps indefinitely in the refrigerator.