

Beer and horseradish mustard

Amount	Measure	Ingredient - Preparation Method
1	cup	lager beer
2/3	cup	malt vinegar or red wine vinegar
1/3	cup	whole brown mustard seeds
2	tablespoons	dry mustard
1/4	cup	prepared white horseradish
1	teaspoon	kosher salt
1	teaspoon	freshly ground black pepper
1	tablespoon	honey
1/4	teaspoon	caraway seeds - finely ground
2	teaspoons	cornstarch - mixed with 1 tbsp water

Whisk 1/2 cup beer, vinegar, mustard seeds and dry mustard to blend in a small bowl. Let mixture stand for 3 hours.

Transfer beer and mustard seed mixture to blender; add remaining 1/2 cup beer, horseradish, 1 tspn salt, 1 tspn pepper, honey and ground caraway seeds; blend until coarse puree forms. Transfer mixture to medium metal bowl. Set bowl over saucepan of simmering water and whisk often until mixture thickens slightly, about 15 minutes. Transfer mustard to small saucepan and add cornstarch mixed with 1 tbspn water; whisk over med-high heat until thickens and boils, about 2 minutes. Transfer to airtight container. Cover and chill until cold.

Yield: "1 cup"