

## **Homemade Pantry Mustard**

*Courtesy of Clarkson Potter*

### *Ingredients:*

1/2 cup brown or yellow mustard seeds (I used yellow this time but have some brown seeds I'm going to try soon.)  
1/3 cup red wine vinegar  
2 garlic cloves, minced  
2 teaspoons salt  
3 tablespoons honey

### *Instructions:*

Pour the mustard seeds into a medium mixing bowl and cover with water 3 inches higher than the seeds. Cover the bowl, and let it sit at room temperature for 12 hours.

Drain the water from the seeds, reserving at least 1/4 cup of the water. Combine the soaked mustard seeds, the vinegar, garlic, salt, honey, and 1/4 cup of the soaking water in a blender, and blend until smooth. Transfer the mixture to a jar, cover, and refrigerate. If you can, wait for a week before using the mustard so that the flavors can blend; on Day One it tastes very mustardy!

This mustard lasts for 2 months in the fridge. Makes about 1-1/2 cups.