

Homemade Mustard



To make your own mustard condiment, grind, crack or crush our Juncea Brown Mustard seeds. Macerate (crush) the seeds in wine, vinegar or water. Make sure the liquid is cold as this causes the chemical reaction that releases the heat and pungency of the seed. Grind them into a smooth paste, adding herbs and spices such as tarragon, horseradish, crushed hot peppers, turmeric, garlic, pepper, paprika, ginger or hot pepper sauce. Additional options are honey, dark ale, beer, whiskey, wine, wine vinegar, Scotch, or brown sugar. Fruit mustards are made with lemon, lime, orange or berries. Have fun!