

Oktoberfest Beer Mustard

Makes about 5, 4oz jars

INGREDIENTS

1 ½ cups	beer
½ cup	brown sugar lightly packed
1 cup	water
1 cup	brown mustard seeds
½ cup	malt vinegar
¼ cup	dry mustard
1 Tbsp	onion powder

INSTRUCTIONS

1. In a medium stainless steel saucepan, combine beer and brown mustard seeds. Bring to a boil over medium high heat. Remove from heat, cover, and let stand at room temperature until seeds have absorbed most of the moisture, about 2 hours.
2. Prepare canner, jars, and lids.
3. In a blender or a food processor fitted with a metal blade, purée marinated seeds and any remaining liquid until blended and most seeds are well chopped. (You want to retain a slightly grainy texture.)
4. Transfer mixture to a stainless-steel saucepan and whisk in water, vinegar, brown sugar, dry mustard and onion powder. Bring to a boil over high heat, stirring constantly. Reduce heat to medium and boil gently, stirring frequently, until volume is reduced by a third, about 15 minutes.
5. Ladle hot mustard into hot jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot mustard. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
6. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.

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