

Sauce/Mustard

A: 6T mustard seeds (about 2T brown)
1/3C vinegar

B: 1/4C white wine
2T onion, minced
1t brown sugar
1t salt
1/2t pepper, finely ground
1/4t allspice

1. Place (A) in glass bowl, mix well. Refrigerate overnight.
 2. Add (B) and process until desired consistency. Refrigerate in glass container at least 48 hours.
- Servings: 24

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