



# THE RELIQUARY



## BEER MUSTARD

3/4 cup brown mustard seeds  
1/4 cup yellow mustard seeds  
1 cup dark beer, or as needed  
2 cloves garlic, minced  
1/2 cup apple cider vinegar  
2 tablespoons brown sugar  
1 teaspoon salt  
1/2 teaspoon ground black pepper



Soak brown and yellow mustard seeds with dark beer in a large bowl set in the refrigerator for 24 hours. If the seeds soak up the beer too quickly, add more beer.

Transfer the soaked mustard seeds to a food processor along with garlic, apple cider vinegar, brown sugar, salt, and black pepper. Pulse until desired consistency is reached.

Sterilize the jars and lids in boiling water for at least 5 minutes.

Pack the mustard into the hot, sterilized jars, filling the jars to within 1/4 inch of the top.

Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles.

Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings.

Refrigerate the jars of mustard for 2 weeks before using.

(source: Allrecipes)

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