

Brown Mustard

Ingredients

- 1 cup cider vinegar
- 1 cup mustard seeds
- 1/2 cup beer
- 1 teaspoon salt
- 2 tablespoons brown sugar or honey

Preparation

Mix together the cider vinegar, mustard seeds and beer and let sit for at least 8 hours or overnight. Add the salt and brown sugar or honey, then mix in a blender or food processor until the desired consistency.