

Ginger-Garlic Mustard

Makes approximately five 4-ounce jars

INGREDIENTS

1 ½ cups water
½ cup coarsely grated, peeled gingerroot
2 tbs chopped garlic
1 tsp crushed peppercorns
½ cup yellow mustard seeds
¼ cup brown mustard seeds
1 cup cider vinegar
1 tbs soy sauce
1/3 cup dry mustard
¼ cup granulated sugar

INSTRUCTIONS

1. In a medium stainless-steel pan, combine water, gingerroot, garlic, and peppercorns. Bring to a boil over medium high heat. Reduce heat to low and boil gently for 5 minutes.
2. Pour mixture into a sieve placed over a container and press the ginger mixture to extract as much liquid as possible. Discard residue and pour liquid into a bowl. Add mustard seeds and allow to sit at room temperature until seeds have absorbed most of the moisture, about 2 hours.
3. In a blender or food processor fitted with a metal place combine marinated mustard seeds with liquid, vinegar, and soy sauce. Process on medium speed until blended and most seeds are well chopped. Leave some seeds whole to retain a slightly grainy texture.
4. Transfer to stainless steel pan and whisk in dry mustard and sugar. Bring to a boil over medium heat, stirring constantly. Reduce heat to low and boil gently, stirring frequently. Cook for about 15 minutes or until mixture is reduced by a third.
5. Ladle hot mustard into hot 4-ounce jars, leaving ¼ inch headspace. Remove air pockets, adjust mustard if necessary to maintain headspace. Wipe rims with damp paper or clean towel, center lid on jar and add screw band down until resistance is met, then increasing band to fingertip-tight.
6. Place jars in water bath or steam canner, process for 10 minutes. Allow to rest for 5 minutes in the canner before removing jars, allowing them to sit undisturbed for 12-24 hours. Label and store.

Original recipe courtesy of *Ball Complete Book of Home Preserving*