

Mustard

Ingredients:

- 1/2 cup yellow mustard seeds
- 1/2 cup white wine vinegar
- 1/4 cup water
- 2 tablespoons honey
- 1 teaspoon salt
- 1/4 teaspoon turmeric

Instructions:

- In a small bowl, combine the yellow mustard seeds, white wine vinegar, and water.
- Cover the bowl with plastic wrap and let it sit at room temperature for 12-24 hours.
- Transfer the soaked mustard seeds and any remaining liquid to a blender.
- Add the honey, salt, and turmeric to the blender and puree until smooth.
- Adjust the consistency by adding more water as needed.
- Transfer the mustard to a glass jar or bottle.
- Store in the refrigerator for up to a month.