



## Coarse Brown Mustard

Spread this mustard on ham slices or pork chops.

Makes 2/3 cup

1/2 cup	mustard powder
1/3 cup	cider vinegar
2 tbsp	brewed espresso
2 tsp	dry mustard seeds
1/2 tsp	salt

1. In a bowl, whisk together mustard powder, vinegar, espresso, mustard seeds and salt.
2. Refrigerate for at least 2 days for flavors to blend prior to use.

Tip: Mustard keeps well, covered and refrigerated, for up to 2 weeks