

# OKTOBERFEST BEER MUSTARD

From Ball® Using the Water Bathing Method



## Oktoberfest Beer Mustard From Ball®



Pair this tangy-sweet mustard with smoked and grilled meats, salami, or bratwurst or try it as a pretzel dip!

### YOU WILL NEED

- 1-1/2 c. beer
- 1 c. brown mustard seeds
- 1 c. water
- 1/2 c. malt vinegar
- 1/2 c. lightly packed brown sugar
- 1/4 c. dry mustard
- 1 tbsp. onion powder
- 5 Ball® (4-oz.) glass preserving jars with lids and bands

### DIRECTIONS

- 1. COMBINE** beer and brown mustard seeds in a medium saucepan. Bring to a boil. Remove from heat, cover and let stand at room temperature until seeds have absorbed most of the moisture, about 2 hours.
- 2. PREPARE** boiling water canner. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set bands aside.
- 3. PLACE** mustard seeds and remaining liquid in a food processor or blender. Process until chopped and slightly grainy.
- 4. TRANSFER** mixture to a large saucepan. Whisk in water, vinegar, brown sugar, dry mustard and onion powder. Bring to a boil. Reduce heat and simmer, stirring frequently, until volume is reduced by a third, about 15 minutes.
- 5. LADLE** hot mustard into hot jars leaving 1/4 inch headspace. Remove air bubbles. Wipe rim. Center hot lid on jar. Apply band and adjust until fit is fingertip tight. Place jar in boiling water canner. Repeat until all jars are filled.
- 6. PROCESS** in a boiling water canner for 10 minutes, adjusting for altitude. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.

**Makes About**  
5 (4-Oz. Jars)

**Try It On**  
Grilled Meats or Bratwurst