

DIJON MUSTARD



Rosie's Preserving School
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Equipment List

Preserving pan or similar large pan

Wooden spoon

Sharp knife

Chopping board

Tablespoon

Teaspoon

The recipe makes makes approx 4-5 125g jars

Don't forget lids and labels for your jars

Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!

Rosie



Ingredients

Dry White Wine	375ml/14 fl oz
Onion	1 large
Garlic cloves	3
Mustard Powder	125g/5oz
Honey	3 tablespoons
Vegetable oil	1 tablespoon
Sea salt	2 teaspoons

Method

Wash the jars and put upside down in a low oven (50-100 deg C) to dry and sterilise

Combine wine, chopped onion and crushed garlic in the pan

Heat to boiling then simmer for 5 mins

Cool, and either discard solids or process until smooth

Add the dry mustard to the liquid and stir until smooth

Blend in honey, oil and salt

Heat slowly until thickened, stirring continuously

Pour into the sterilised jars, seal, and leave to cool.

Mature for at least 2 weeks before using

For more delicious recipes and inspiration visit
<https://recipes.rosiemakesjam.com>