



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Ballpark Beer Mustard (from Sunset magazine)

Makes 1 cup

¼ cup Colman's dry mustard
½ cup light-bodied beer
1 teaspoon turmeric
1 egg
1¼ teaspoons salt
1 teaspoon cornstarch
½ teaspoon lemon juice
½ teaspoon sugar

1. Whisk together the dry mustard, beer, 2 tablespoons water, and turmeric in a medium metal bowl until smooth. Chill, covered, overnight.

2. Bring a medium saucepan filled with 1 inch water to a simmer. To the bowl of the mustard mixture, add the egg, salt, cornstarch, lemon juice, and sugar; whisk to blend. Set the bowl over the simmering water and cook, whisking constantly, until the mustard just thickens, 4 to 6 minutes. (Can be made 2 weeks in advance. Cover and refrigerate.)