



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Rosemary Thyme Mustard (from Sunset magazine)

Makes 1 cup

3 tablespoons yellow mustard seeds
1 tablespoon brown mustard seeds
3 teaspoons minced fresh thyme, divided
2 teaspoons minced fresh rosemary
 $\frac{1}{3}$ cup apple cider vinegar
1 teaspoon light brown sugar
 $\frac{3}{4}$ teaspoon salt

1. Stir together the mustard seeds, 2 teaspoons thyme, the rosemary, $\frac{1}{3}$ cup water, and the vinegar in a bowl until seeds are submerged. Let sit at room temperature, covered, 2 to 3 days.
2. Put the mustard mixture in a blender along with the brown sugar and salt and blend until mixture is thick but still coarse-textured. Stir in the remaining 1 teaspoon thyme. (Can be made 2 weeks in advance. Cover and refrigerate.)