



HABANERO IP8 BEER MUSTARD

Prep Time: 12 Hrs

Cooking Time: 1 min



IP8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre

Beer vinegar in the style of India Pale Ale is made with an additional blend of aromatic hops and icewine grape must from our naturally frozen grapes.

- Ingredients:**
- 1/2 cup brown mustard seeds
 - 2/3 cup yellow mustard seeds
 - 1 cup IP8 Beer vinegar
 - 1 cup beer
 - 3 habanero peppers ribs and seeds removed, chopped
 - 2-3 Tbsp honey
 - Salt to taste

Method:

- Add both types of mustard seeds to a mixing bowl. Pour in vinegar and beer, stir to combine.
- Cover with plastic wrap and let sit on the counter for 12-15 hours.
- Scoop out about 1/3 of a cup of the liquid off the top and reserve
- Pour the rest of the contents into a food processor or blender and add habanero peppers, honey and salt. Process to desired smoothness.
- If mustard is too thick, add in reserved liquids a little at a time until it reaches a consistency you like.
- Pour mustard into mason jars or other airtight containers and store in the refrigerator.
- Flavors will deepen and develop more over time.

