

Best-Ever Grainy Mustard from [Chatelaine Magazine](#), October 2012

- 1/4 c mustard powder
- 1/4 c mustard seeds
- 1 T black mustard seeds (optional)
- 1/3 c white-wine vinegar
- 1/4 t salt

Mix mustard powder and seeds with 3 tablespoons of cold water, vinegar and salt. Refrigerate in a jar. Marinate 12 hours before using. Yield: 3/4 cup.