



## Holiday Gift Ideas & Meal Ideas

### Lemon-Sage Wine Mustard

1 bunch of fresh sage  
3/4 cup dry white wine  
3/4 cup yellow mustard seeds  
1 cup white wine vinegar  
Grated zest and juice of 2 large lemons  
1/2 cup liquid honey  
1/4 teaspoon salt

1. Finely chop enough sage leaves to measure 1/3 cup and set aside. Coarsely chop remaining sage leaves and stems to measure 1/2 cup and place in a small non-reactive saucepan with white wine.
2. Bring to a boil over medium heat, stirring and pressing sage to release flavor.
3. Remove from heat. Cover tightly and let steep for 5 minutes.
4. Transfer sage infusion to a sieve placed over a non-reactive bowl and press leaves with the back of a spoon to extract all the liquid.
5. Discard solids and return liquid to saucepan. Add mustard seeds. Cover and let stand at room temperature until seeds have absorbed most of the moisture, about 2 hours.
6. In a blender or food processor, combine marinated mustard seeds (with liquid) and vinegar. Process until blended and most of the seeds are well chopped. (You want to retain a slightly grainy texture.)
7. Transfer mixture to a non-reactive saucepan; add lemon zest, juice, honey, salt, and reserved finely chopped sage leaves.
8. Bring to a boil over high heat, stirring constantly. Reduce heat to low and boil gently, stirring frequently, until volume is reduced by a third, about 20 minutes.
9. Ladle hot mustard into hot jars, leaving 1/4-inch headspace. Remove air bubbles; adjust headspace if necessary. Wipe rims. Apply lids and rings.
10. Process in boiling water or atmospheric steam canner for 10 minutes at 0-1,000', 15 minutes at 1,001-3,000', 20 minutes at 3,001-6,000', 25 minutes at 6,001-8,000', and 30 minutes at 8,001'-10,000'.

Source: *Ball Complete Book of Home Preserving, 2020*

Yield: five 4-ounce jars

### Meal Ideas

- Pretzel dip
- Herbed Egg Salad
- Classic Vinaigrette

### Herbed Egg Salad

4 servings

8 hard-boiled large eggs, chopped  
1/4 cup finely chopped fresh chives  
2 tablespoons mayonnaise  
1 tablespoon coarsely chopped fresh dill  
2 teaspoons whole grain mustard  
1 1/2 teaspoons apple cider vinegar, plus more if needed  
Hot sauce  
Kosher salt, freshly ground pepper

1. Mix eggs, chives, mayonnaise, dill, mustard, 1 1/2 teaspoon vinegar, and a few dashes of hot sauce in a medium bowl until well combined.
2. Season with salt, pepper, and more hot sauce or vinegar, if desired.

### Classic Vinaigrette

Makes about 1/2 cup

1 small garlic clove, finely grated  
2 tablespoons red wine vinegar  
2 teaspoons Dijon mustard  
1/2 cup olive oil  
Kosher salt and freshly ground black pepper

1. Whisk garlic, vinegar, and mustard in a small bowl.
2. Gradually whisk in oil until emulsified; season with salt and pepper.

**Do Ahead:** Dressing can be made 2 days ahead. Transfer to a jar; cover and chill.