



## Holiday Gift Ideas & Meal Ideas

### Oktoberfest Beer Mustard

*Yield: five 4-ounce jars*

- 1-1/2 cups beer
- 1 cup brown mustard seeds
- 1 cup water
- 1/2 cup malt vinegar
- 1/2 cup lightly packed brown sugar
- 1/4 cup dry mustard
- 1 Tablespoon onion powder

1. Combine beer and brown mustard seeds in a medium saucepan. Bring to a boil. Remove from heat, cover and let stand at room temperature until seeds have absorbed most of the moisture, about 2 hours.
2. Prepare canner. Heat jars until ready for use. Do not boil water. Wash lids in warm soapy water and set bands aside.
3. Place mustard seeds and remaining liquid in a food processor or blender. Process until chopped and slightly grainy.
4. Transfer mixture to a large saucepan. Whisk in water, vinegar, brown sugar, dry mustard and onion powder. Bring to a boil. Reduce heat and simmer, stirring frequently, until volume is reduced by a third, about 15 minutes.
5. Ladle hot mustard into hot jars leaving 1/4-inch headspace. Remove air bubbles. Wipe rims. Apply lids and rings.
6. 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*

### Meal Ideas

- Chicken cutlet Sandwiches with Savory Cabbage Slaw
- Braised Chicken Thighs with Mustard and Chestnuts
- Potato Salad with 7 minute Eggs and Mustard Vinaigrette

### Chicken Cutlet Sandwiches With Savoy Cabbage Slaw

*4 servings*

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| 1/4 red onion, thinly sliced                    | 1/4 cup cornstarch                       |
| Kosher salt                                     | 2 large eggs                             |
| 1/4 head of savoy cabbage, cored, thinly sliced | 2 tablespoons <b>whole grain mustard</b> |
| 3 tablespoons white wine vinegar                | 1 teaspoon cayenne pepper                |
| 4 tablespoons (or more) olive oil, divided      | 2 cups panko (Japanese breadcrumbs)      |
| Freshly ground black pepper                     | 1/3 cup mayonnaise                       |
| 4 skinless, boneless chicken thighs             | 8 slices white Pullman bread, toasted    |

1. Toss red onion and a pinch of salt in a small bowl to coat; let sit 5 minutes to allow onion to soften slightly. Rinse onion under running water, then shake off excess water. Place onion in a medium bowl and add cabbage, vinegar, and 2 tablespoons oil. Toss to combine and season slaw with salt and pepper.
2. Pound chicken thighs with a meat mallet or a rolling pin between 2 pieces of plastic wrap to 1/4-inch thick.
3. Place cornstarch in a shallow bowl. Whisk eggs, mustard, and cayenne in another shallow bowl. Place panko in a third shallow bowl. Working with 2 thighs at a time, season chicken with salt and pepper. Dredge in cornstarch, shaking off excess. Dip in egg mixture, letting excess drip back into bowl, then coat in panko, shaking off excess.
4. Heat remaining 2 tablespoons oil in a large skillet over medium-high. Working in batches and adding more oil to skillet between batches if needed, cook chicken thighs until golden brown and cooked through, about 2 minutes per side. Transfer to paper towels to drain.
5. Spread mayo over one side of bread slices and build sandwiches with cutlets and slaw.



## Braised Chicken Thighs with Mustard and Chestnuts

4 servings, plus leftovers

- 5 skinless, boneless chicken thighs (1¼ lb.)
- Kosher salt and freshly ground pepper
- 1 tablespoon olive oil
- 2 leeks, sliced into ½” rings
- 1 cup chicken stock or low-sodium chicken broth, divided
- 1 cup cooked chestnuts, quartered
- 2 tablespoons **whole grain mustard**

1. Season chicken with salt and pepper. Heat oil in a large skillet over medium-high heat. Add chicken and cook until browned, about 5 minutes per side; transfer to a plate.
2. Reduce heat to medium, add leeks to skillet, and season with salt and pepper. Cook, stirring often, until beginning to soften, about 5 minutes. Add 2 tablespoons stock and scrape up any browned bits from bottom of skillet. Stir in chestnuts and remaining stock and return chicken to skillet. Simmer, covered, until chicken is cooked through, 10–15 minutes. Reserve 1 chicken thigh for tomorrow’s lunch.
3. Stir mustard into sauce and season with salt and pepper. Keep the heat on low after you stir in the mustard; the sauce could break unattractively if it boils.

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## Potato Salad with 7-Minute Eggs and Mustard Vinaigrette

8 servings

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| 2½ pounds baby Yukon Gold potatoes, scrubbed | ½ cup olive oil                             |
| 4 large eggs, room temperature               | Kosher salt and freshly ground black pepper |
| 1 teaspoon mustard seeds                     | 1 cup parsley leaves with tender stems      |
| 3 tablespoons apple cider vinegar            | 3 tablespoons coarsely chopped dill pickles |
| 2 tablespoons whole grain mustard            | 2 tablespoons chopped fresh chives          |
| 1 teaspoon honey                             |   |

1. Steam potatoes, covered, in a metal steamer basket set in a large pot over boiling water until tender, 20–30 minutes, depending on size. Transfer to a plate and let cool.
2. Meanwhile, cook eggs in a large saucepan of boiling water until whites are set and yolks are still slightly soft, 7 minutes. Drain; transfer eggs to a bowl of ice water and chill until cold. Drain and peel; set eggs aside.
3. Toast mustard seeds in a dry small skillet over medium-low heat, tossing constantly, until seeds start to pop, about 1 minute. Transfer to a small bowl (be ready with bowl; once seeds get going, it’s chaos).
4. Whisk vinegar, mustard, and honey in a large bowl. Whisking constantly, gradually add oil; whisk until emulsified. Season with salt and pepper. Set 3 tablespoons vinaigrette aside for drizzling.
5. Halve potatoes and add to bowl with vinaigrette. Add parsley and toss to coat; season with salt and pepper. Transfer to a platter. Halve reserved eggs and tuck in between potatoes. Drizzle with reserved vinaigrette. Top with pickles, chives, and toasted mustard seeds.

**Do Ahead:** Boil eggs 1 day ahead; drain, cover, and chill. Peel just before using. Vinaigrette can be made 3 days ahead; cover and chill.