Ginger Garlic

MUSTARD

from the Ball Complete Book of Canning
Brown and yellow mustard seeds combine with Asian flavors to give this mustard an extra kick.
Gather Your Supplies

- 5-6 4-oz jars
- jar lifter
- debubbler tool
- canning funnel
- ladle
- boiling water bath canner

- water
- fresh gingerroot
- garlic
- black peppercorns
- yellow mustard seeds
- brown mustard seeds
- cider vinegar
- soy sauce
- dry mustard
- granulated sugar
Combine 1 ½ cups of water, ½ cup of coarsely grated gingerroot, 2 tablespoons of chopped garlic, and 1 tsp of cracked black peppercorns in a medium saucepan. Bring to a boil over medium-high heat. Reduce heat to low and gently boil for 5 minutes.
Transfer mixture to sieve in a bowl. Gently press to extract all liquid from the solids. Discard solids.

Add both kinds of mustard seeds to the liquid in the bowl.

Cover and let stand at room temperature until seeds have absorbed most of the moisture - about 2 hours.
Prepare your canner, jars, lids, and rings.

Wash jars, lids, and rings. Set lids and rings aside on a clean towel until you need them.

Place jars in a canner with clean water to cover them. Heat, but do not boil.
Combine mustard seed mixture with cider vinegar (1 cup) and soy sauce (1 tablespoon).

Process all in a blender or food processor until most seeds are well chopped.

Transfer to a stainless steel saucepan.
1/3 cup dry mustard

1/4 cup sugar

Whisk in dry mustard and sugar.

Bring to a boil over medium heat, stirring constantly.

Reduce heat to low and boil gently, stirring frequently until volume is reduced by a third (about 15 minutes).
Ladle hot mustard into hot jars, leaving 1/4” headspace. Use a debubbler tool or a wooden chopstick to remove air bubbles, and adjust headspace if needed.

Wipe rim. Add lid and ring to fingertip tightness.

Place jars in canner, making sure they are covered by at least 1” of water. Cover canner and bring to a boil. Process for 10 minutes.
When processing time is done, turn off heat and remove lid. Wait 5 minutes before removing jars to a towel or cutting board.

Allow jars to cool for 12-24 hours before moving them. Then remove rings, check for seals, wipe down jars, and store all with good seals. For jars that did not seal, refrigerate and use soon.