



# SPITFIRE HONEY MUSTARD

50g Yellow Mustard Seeds  
100g Brown Mustard Seeds  
150g Split Yellow Mustard Seeds  
200g Black Mustard Seeds  
175ml Cider Vinegar  
500ml Spitfire Kentish Ale

100ml Runny Honey  
1 Tbsp Sea Salt  
1 Tbsp Mustard Powder  
1 Tbsp Freshly Grated Nutmeg  
1 Tbsp Cinnamon  
2-3 Tsp Chilli Flakes

This is named after the lip-smacking Spitfire Kentish Ale that forms the basis for the recipe!

Place all the mustard seeds in a large, non-metallic jug or bowl. Pour in the ale and the cider vinegar; mix well, cover and leave overnight.

The following day, add all the other ingredients, stirring well to ensure even distribution.

Using a stick blender, process until the desired consistency is reached (aim for a thickish 'sauce' with some whole grains still remaining).

Taste, and adjust seasoning (especially chillies) if necessary.

Spoon into warm, sterilised jars, removing any air pockets with a scalded spoon or knife blade.

Makes approximately six or seven 8oz jars.