

Homemade Hot Mustard Recipe

Ingredients:

1. 400 millilitres yellow mustard
2. 2 Cherry peppers (alternately 2 scotch bonnet peppers)
3. 2 table spoons mustard oil
4. 2 table spoons lemon juice

Method:

Take a bowl and put the mustard in it. Then cut 2 cherry peppers with seeds in and put it in a grinder. Add 2 table spoons of mustard oil and 2 table spoons of lemon juice in the grinder and grind the whole mix well till it liquefies.

Now take this mix and put it in the bowl with yellow mustard and mix it well till both mustard and ground peppers blend totally well.

If you want more spicy mustard use extra peppers. Scotch bonnet peppers are more spicy and have more heat in them. So using them will give you very spicy mustard.

Enjoy them any way you like. I use them in lots of my curry and masala dishes and it blends great with other spice.

Good luck and enjoy.

Chef Pops