

Horseradish Mustard

From *The Ultimate Beer Lover's Happy Hour* by John Schlimm

Horseradish, with touches of turmeric and white wine vinegar, transforms this dipping mustard into a mind-blowing experience that requires the balancing forces of a good solid Oktoberfest, Pilsner, or Pale Lager to help you keep both feet on the grounds.

Pair with:

Oktoberfest, Pilsner, Pale Lager

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| 2 vegetable bouillon cubes | 2 teaspoons ground turmeric |
| 1 ½ cups hot water | ¼ cup white wine vinegar |
| 4 teaspoons cornstarch, or more if needed for desired thickness | 4 teaspoons prepared horseradish |
| 4 teaspoons sugar | 2 eggs (or egg replacer equal to 2 egg yolks) lightly beaten |
| 4 teaspoons dry mustard, preferably Colman's | |

Place the bouillon cubes in a small bowl. Add the hot water and dissolve the bouillon cubes. Blend the cornstarch, sugar, mustard, turmeric, vinegar, and horseradish in a small saucepan. Place over low heat, and slowly whisk in the dissolved bouillon. Cook, stirring, until thickened and bubbly, about 8 minutes. Place the egg replacer in a bowl. Stir 2 tablespoons of the bouillon mixture into the egg replacer, then pour the egg replacer mixture slowly into the saucepan. Cook, stirring constantly, for about 1 minute. (If needed, add more cornstarch to reach the desired thickness.) Let cool enough to handle, then transfer to 1 or 2 glass jars with a screw-on lids, and keep refrigerated.

Yields 1 ½ cups

Egg Replacers

While many of my friends choose to use eggs in the following recipes, many other people either avoid or can't have eggs in their diet. Again, I've catered to both groups by offering options for egg replacements in all recipes in this book. Today, there are many options for removing eggs from dishes and replacing them with plant-based egg substitutions or replacers, which basically consist of a natural powder combination of starches and leavening ingredients.

While there are various plant-based egg replacers available, one go-to source is Ener-G brand's Egg Replacer (Ener-G.com). For this particular egg replacer, the version is 1 egg = 1 ½ teaspoons dry Egg Replacer plus 2 tablespoons water. Also, see Flaxseed (below).

A few recipes call specifically for an egg replacer for egg yolks. One go-to, plant-based brand is The Vegg (TheVegg.com). For this particular egg yolk replacer, the conversion is: 2 to 3 egg yolks = 1 teaspoon Vegg blended with ¼ cup water.

Flaxseed

To use flaxseed to replace eggs, for each egg, process or blend 3 tablespoons filtered or bottled water with 1 tablespoon ground flaxseed until the mixture is smooth and thick. Let the mixture rest for a minute or two before adding it to your recipe.