

## **CARAWAY MUSTARD**

*Courtesy of Executive Chef Matthew Weingarten of Inside Park at St. Bart's*

Makes about 1 cup

1/2 cup finely ground yellow mustard seeds (or mustard powder)

2 tablespoons coarsely ground caraway seeds

2 tablespoons apple cider vinegar

1/4 cup water

1/4 cup crème fraîche or sour cream

2 teaspoons kosher salt

Combine all ingredients in a glass jar or plastic container, cover and let marry for 24 hours in the refrigerator. The next day, taste and adjust for seasoning. Store in the refrigerator and use within 2 to 3 weeks.

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