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where there's
smoke...
there's flavor



The Kobe beef, pork shoulder and Benton's bacon hot dog Chef Jamie Lauren makes at Absinthe Brasserie & Bar in San Francisco required a special mustard to accent and cut the richness of the sandwich. To deliver, Lauren created a mustard made with stout beer and Champagne vinegar, adding color with mustard powder and turmeric (recipe, left).

Stout mustard

Executive Chef Jamie Lauren, Absinthe Brasserie & Bar, San Francisco

Yield: 1 qt

Menu price: N/A;
food cost/serving: N/A

Brown mustard seeds	1/2 C
White mustard seeds	1/4 C
Stout beer	1 C
Champagne vinegar	1 1/4 C
Mustard powder	1 C
Water	1 C
Sugar	2 TBS
Salt	2 tsp
Allspice, ground	1 tsp

Turmeric, ground	1/4 tsp
Mace, ground	1/4 tsp

1. Combine mustard seeds with beer and vinegar in a non-reactive container and reserve 48 hours. Check mixture periodically to make sure seeds are covered by liquid; add more if necessary.
2. Combine mustard powder and water and reserve to sit 20 minutes.
3. Transfer seeds and liquid to a blender or food processor. Add remaining ingredients. Process until seeds become creamy, 4 to 6 minutes.
4. Store refrigerated in an airtight container for at least 1 week before using to let flavors develop. Mustard will keep for up to 1 month. Serve with a house-made hot dog.



Slow
SM

Into the fire: IN-HOUSE SMOKERS
BRISKET takes its 'cue