



Gordon Biersch Czech Style Pilsner Mustard

4 oz mustard seeds
1 oz olive oil
1 tbsp shallot, minced
1 tbsp garlic, minced
1 bottle Gordon Biersch Czech Style Pilsner
1/2 cup Dijon mustard
1/2 cup whole grain mustard
2 oz lemon juice
pinch salt and pepper

Roast the mustard seeds lightly in a pan on the stove over medium heat. Remove seeds and set aside. Add olive oil to pan and sauté the shallots and garlic. Do not brown. When the aroma of the garlic is released, add the beer. Bring to a boil and simmer 1 minute. Remove and cool. Combine all other ingredients. Stir into the beer mixture with the mustard seeds and serve.