



Homemade Dijon Mustard

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Yield: About 6 x 125 ml (4 oz) jars

Ingredients

- 2 cups chopped onion
- 2 cups dry white wine
- 1 cup white wine vinegar
- 1 tsp pickling or kosher salt

- 1 1/2 tbsp crushed garlic
- 4 peppercorns
- 1 tsp dried rosemary
- 1 cup yellow mustard seeds
- 1/3 cup dry mustard
- 2 2/3 cups water

Instructions

Combine onion, white wine, white wine vinegar, salt, garlic, peppercorns, and rosemary in a saucepan. Bring to a boil, then reduce heat and simmer for 15 to 20 minutes until the onions are soft, stirring occasionally.

Strain the mixture into a bowl. Discard solids or save for another use.

Stir in mustard seeds and dry mustard into the strained liquid. Cover and let stand at room temperature for 24 to 48 hours.

Process in a blender or food processor, adding water gradually until the texture is like a loose porridge.

Transfer to a saucepan, bring to a boil, then simmer uncovered for 5 minutes.

While the mustard is cooking, heat clean 125 ml jars in hot water.

Fill jars leaving exactly 1/4 inch headspace. Remove air bubbles, wipe rims with vinegar, and apply lids and bands finger tight.

Process in a boiling water bath canner, ensuring jars are covered by at least 1 inch of water. Process for 10 minutes. Adjust time for altitude if needed.

Turn off heat, remove lid, and let jars rest in the canner for 5 minutes before removing.

Cool undisturbed for 12 to 24 hours, then check seals before storing.

[Find more details and photos on the blog](#)