

Apricot Viognier Grained Mustard

3 tbsps yellow mustard seeds
1/2 cup Starfield Viognier
1/2 cup apple cider vinegar
1/2 cup water
1/2 tsp sea or kosher salt
2 cups apricot preserves or jam

In a medium stainless steel pot, bring the mustard seeds, Viognier, cider vinegar, water and salt to a boil. Turn heat down to simmer. Cook stirring occasionally until almost all of the liquid evaporates and the seeds are plump about 20-30 minutes. Cool. Stir in the apricot preserves. Store in an airtight container in the refrigerator. Keeps 2 weeks refrigerated.

Notes:

Serve this delicious condiment with cheese plates. Spread it on bread for grilled cheese sandwiches, using Teleme, Parrano, Cheddar, Gruyere or Chevre. Glaze grilled chicken, pork or salmon with it. Add a few tablespoons to make a sprightly vinaigrette for salads. It is also delicious on goat cheese or Fromage Blanc crostini. Get creative with sandwiches of ham, bacon or smoked turkey. The sumptuous combinations you can create with this recipe are endless. Enjoy with a glass of Starfield wine.