

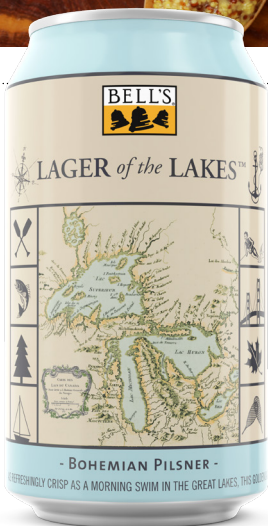


# BELL'S LAGER OF THE LAKES MUSTARD

**YIELDS 1 QUART**

**INGREDIENTS:**

- 1 cup yellow mustard seeds
- 1 cup black mustard seeds
- 3 cups apple cider vinegar
- 2 cups Bell's Lager of the Lakes
- 2 cups ground mustard/  
mustard powder
- 1/2 cup molasses
- 1 cup sugar
- 1 TBS salt
- 1 TBS black pepper
- 1/2 TBS ground celery seed
- 1/2 TBS ground chipotle  
powder



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# INSTRUCTIONS:

1. Soak the yellow and black mustard seeds in 1.5 cups of the vinegar and 1 cup of Bell's Lager of the Lakes for 2 days or up to 1 week.
2. After soaking, put the seeds and liquid into a medium sized sauce pan, add the rest of the vinegar and beer and remaining ingredients.
3. Bring mixture to a boil and lower to a simmer for 15-30 minutes, or until mixture reaches a thick, gravy-like consistency.
4. Serve with a pint of Lager of the Lakes and your favorite bratwurst, sausages, or charcuterie and cheese!

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