

Mustard Serving Suggestions

Vinaigrette

Mixed Greens & Gorgonzola with Roasted Garlic & Shallot Vinaigrette

Serves 4

Ingredients:

1 tbsp **Wildly Delicious Roasted Garlic & Shallot Mustard**
3 tablespoon red wine vinegar
Salt and pepper
2/3 cup extra-virgin olive oil
4 cups Spring greens with frisee and radicchio, rinsed and spun dry
1 red pepper, julienned
1 yellow pepper, julienned
1 red onion, sliced
1/3 cup olive oil
1/2 cup water chestnuts, sliced
1/2 cup sundried tomatoes, blanched, chopped
1/2 lb asparagus, blanched and cut into thirds
Salt and pepper
1/2 lb Gorgonzola

In a bowl, combine the shallot, mustard, vinegar and season with salt and pepper. While whisking, drizzle in the olive oil.

Combine peppers, onions, water chestnuts, sundried tomatoes, and asparagus in a bowl.

Add salt, pepper, and Gorgonzola. Pour vinaigrette over the greens, tosses and serve immediately.

Warm Spinach Salad & Feta with Roasted Red Pepper Vinaigrette

Serves 4

Ingredients:

1 tsp **Wildly Delicious Roasted Red Pepper & Basil Mustard**

1/2 cup julienned onions

1 cup julienned green & red peppers

1/2 cup diced mushrooms

3/4 cup feta cheese

4 cups fresh spinach, cleaned and stemmed

6 tbsp olive oil, plus 2 tbsp

2 tbsp balsamic vinegar

Salt and pepper

In a bowl, whisk together Roasted Red Pepper & Basil Mustard, olive oil, and balsamic vinegar. Season to taste with salt and pepper.

In a hot sauté pan, add 2 tbsp olive oil, onions, green peppers, red peppers, and mushrooms. Sauté for 3 to 4 minutes, or until softened. Remove from heat, and turn into a mixing bowl. Add the feta cheese and toss with vinaigrette. Serve and garnish with black pepper.

Lemon Rosemary Roast Chicken with Cilantro & Lemongrass Mustard Vinaigrette

Serves 4

Ingredients:

2 tbsp **Wildly Delicious Cilantro & Lemongrass Mustard**

1 head roasted garlic

2 tsp olive oil

1/2 tsp salt

1/3 cup cider vinegar

3/4 cup vegetable oil

1 chicken (about 3 1/2lbs/1.75 kg)

1 tbsp olive oil

1 tbsp butter, softened

2 sprigs fresh rosemary, finely chopped

3 cloves garlic, minced

Zest of 2 lemons, grated

1 orange and 1 bay leaf, add Salt & pepper to taste

Mix roasted garlic with salt to make a paste. Combine garlic paste, mustard, vinegar and black pepper. Gradually whisk in vegetable oil. Taste and adjust seasoning if necessary. Set aside while roasting chicken.

Preheat oven to 400°F (200°C). Combine olive oil, butter, rosemary, garlic, lemon zest, salt and pepper. Rub over chicken to coat thoroughly. Cut orange into quarters. Place in cavity of chicken with bay leaf and a sprinkling of salt and pepper. Roast at 400°F (200°C) for 10 minutes, then reduce temperature to 375°F (190°C) and roast, basting occasionally with pan juices for 1 – 1 1/4 hours or until chicken is golden brown and juices run clear. Remove from pan. Serve with Mustard Vinaigrette.

Marinades & Glazes

Garlic Mustard Chicken with Chives

Serves 4

Ingredients:

1/4 cup **Wildly Delicious Roasted Garlic & Shallot Mustard**

1 tbsp olive oil

1 tbsp fresh basil, torn, additional leaves for garnish

2 tbsp lime juice

1/4 tsp pepper

1/2 tsp salt

1/4 chives, sliced thinly

4 boneless skinless chicken breasts

Combine Roasted Garlic & Shallot Mustard, olive oil, basil, lime juice, pepper, salt, and chives in a shallow baking dish. Add chicken breasts and toss to coat. Marinate covered in the refrigerator for 30 minutes.

Preheat grill barbecue or grill (medium high heat).

Grill chicken 4-5 minutes per side or until thoroughly cooked. Garnish with basil leaves and serve.

Barbecue Ribs with Düsseldorf Mustard Marinade

Serves 4

Ingredients:

4 tbsp **Wildly Delicious Traditional Düsseldorf Mustard**

2 tbsp red-wine vinegar

1/4 cup olive oil

1 tbsp fresh basil, chopped finely

2 pounds pork ribs

Salt and pepper

Preheat barbecue or grill (medium high heat).

In a small bowl whisk together mustard, vinegar, oil, basil, and salt and pepper to taste. In a large baking dish, coat ribs with mustard marinade. Cover and let stand at room temperature for 15 minutes. Oil barbecue or grill. Cook ribs 10 minutes on each side or just until cooked through. Remove from grill and serve.

Grilled Salmon & Fresh Herbs with Roasted Red Pepper Mustard Glaze

Serves 4

Ingredients:

1/3 cup **Wildly Delicious Roasted Red Pepper & Bail Mustard**

3 tbsp chardonnay

1 tbsp olive oil

2 tbsp thyme, chopped

1 tbsp fresh rosemary, finely chopped

2 tbsp fresh coriander, finely chopped

1 tbsp fresh lime juice

3 tbsp soy sauce

1 clove mined garlic

Salt and pepper to taste

Nonstick cooking spray

6 salmon (6 oz) fillets

In a small bowl combine, mustard, chardonnay, olive oil, thyme, rosemary, coriander, lime juice, soy sauce, garlic, and pepper. Set aside mustard glaze.

Preheat the broiler. Line a heavy rimmed baking sheet with aluminum foil. Spray the foil with nonstick spray. Place the fillets on the foil and season them with salt and pepper. Broil for 2-3 minutes. Brush the mustard glaze over the fillets. Continue cooking for an additional 5 minutes or until fillets are just cooked through.

Garnish with lemon slices.

Honey Mango & Ginger Glazed Ham with Ale

Serves 10-14

Ingredients:

1 jar **Wildly Delicious Golden Honey & Mango Mustard**

2 mangoes, peeled, seeded and diced

1 cup dark ale

1 4 oz can pineapple chunks

13 to 15 pound ham, bone-in

Preheat oven to 350 °F.

In a small saucepan, combine Golden Honey & Mango Mustard, mangos, ale, pineapple, and salt and pepper to taste. Bring the mixture to a boil and then simmer for 8 minutes. Remove from heat and set aside.

Working with a sharp knife, score the ham on the bias, fat side up, by drawing the knife from 1 side of the ham to the other. Be sure and make the incisions deep enough (about 1/2-inch) so that the glaze can reach the meat underneath the layer of fat. Continue scoring the top of the ham in the other direction to form a criss-cross pattern over the top. With a pastry brush liberally apply a layer of glaze. Place the ham in the oven and baste frequently, about every 20 minutes. Allow 10 to 15 per pound.

Potato Salad

Creamy Mustard Potato Salad with Roasted Red Peppers

Serves 4

Ingredients:

1 tbsp **Wildly Delicious Golden Honey & Mango Mustard**

3 eggs

1 lb mini red potatoes

Salt and pepper

1 carrot, grated

1 stalk celery, diced

1/4 cup chives, sliced thinly

1 red bell pepper

1/4 cup buttermilk

1 cup sour cream

1/4 cup chopped parsley

Roast the pepper under the broiler, until the skin is black and charred. Remove from the oven and set aside until cool, about 15-20 min. With paper towels, wipe off the skin. Remove the stem and seeds and discard. Dice the pepper and set aside.

Place eggs in a medium pan and cover with cold water. Turn heat on high and cook until the water begins to boil. Reduce the heat and cook for 10 minutes. Drain and transfer the cooked eggs to a cold bowl of water. When the eggs are cool, thinly slice, and set them aside.

Place potatoes in a large pot and cover with cold salted water. Bring the water to a boil and then reduce the heat to medium. Cook potatoes just until tender. Remove potatoes from water and rinse with cold water. Quarter the potatoes and place in a large bowl along with carrots. Add the roasted pepper, celery, basil and eggs and chives. Mix.

Combine buttermilk, sour cream, and mustard in a small bowl. Add to potato mixture and toss until well mixed. Refrigerate at least 2 hours before serving.

Warm Potato Salad with Roasted Garlic & Shallot Mustard Vinaigrette

Serves 4

Ingredients:

3 tbsp **Wildly Delicious Roasted Garlic & Shallot Mustard**

1 lb new red potatoes, scrubbed and cut into chunks

4 tbsp sherry wine vinegar

1/2 tsp salt

1/4 tsp pepper

1/2 cup olive oil

1/4 cup red onion finely chopped

2 tbsp chopped fresh basil

3 tbsp pine nuts (optional)

In a large pot of salted boiling water, cook potatoes until tender. Meanwhile, whisk together vinegar, mustard, salt, pepper and oil. In a large bowl combine the drained potatoes with the mustard vinaigrette. Let the potatoes stand for 10 minutes to allow the vinaigrette to infuse the potatoes. Add the basil, red onion, and pine nuts. Toss to coat. Garnish with additional pepper.

Grilled Potato Salad with Lemongrass Mustard & Green Onions

Serves 4

Ingredients:

1 tbsp **Wildly Delicious Cilantro & Lemongrass Mustard**

14 new potatoes, skin on, par boiled and thinly sliced

2tbsp olive oil, plus ½ cup

Salt and pepper

¼ cup red wine vinegar

3 green onions, sliced

½ pound watercress, coarsely chopped

Heat barbecue or grill. Toss potatoes with 2 tbsp olive oil and season to taste with salt and pepper. Grill until 3-4 minutes on each side, until golden brown and just cooked through. Combine vinegar, mustard and oil. Toss the potatoes in the vinaigrette. Add the green onions and watercress. Toss gently. Garnish with fresh cilantro.

Sauces

Blackened Sole with Cilantro & Lemongrass Mustard Sauce

Serves 6

Ingredients:

Cilantro & Lemongrass Mustard Sauce:

1/4 cup **Wildly Delicious Cilantro & Lemongrass Mustard**

2 tbsp red onions, finely chopped

1 tbsp butter

1/4 cup white wine

1/4 tsp coriander

1/4 tsp pepper

Blackened Sole:

1 tbsp black peppercorns

1 tbsp coriander seed

1 tsp cayenne pepper

1 tsp Spanish paprika

2 lemons, zest, dried

2 oranges, zest, dried

Salt and pepper

6 (8 oz) sole fillets

Sauté butter and onions on medium heat. Add Cilantro & Lemongrass Mustard, white wine, coriander, and pepper. Simmer for 3 minutes.

Preheat oven to 400 °F.

Combine peppercorns, coriander, cayenne, paprika, lemon zest, salt, and pepper in a blender. Coat sole fillets with blackened spice mixture. In a cast iron skillet, over high heat, sauté fillets 3 to 4 minutes per side. Move skillet to the preheated oven and bake for 10-12 minutes. Remove from oven and drizzle with mustard sauce.

Grilled Steak with 5 Peppercorn Mustard Sauce

Serves 4

5 Peppercorn Mustard Sauce:

2 tbsp **Wildly Delicious Roasted Red Pepper & Basil Mustard**

2 tbsp 5 peppercorn blend

4 tbsp butter

2 tbsp minced garlic

1/4 cup shallots, minced

8 shitake mushrooms, thinly sliced

1 cup beef stock

1/4 cup heavy cream

Salt and pepper to taste

Sirloin Steaks:

2 tbsp **Wildly Delicious Roasted Red Pepper & Basil Mustard**

1 tsp olive oil

1 tsp lemon juice

4 (8 oz) New York sirloin steaks

Salt and pepper, to taste

Melt butter in a medium sized sauté pan. Add garlic and shallots and sauté for 1 minute. Add the mushrooms and cook for 5 minutes, Add the beef stock, cream, and mustard, Bring mixture to a boil and then simmer for 10 minutes or until sauce has been reduced by half. Set sauce aside.

Preheat barbecue or grill (medium high heat).

Combine Roasted Red Pepper & Basil Mustard, olive oil, lemon juice, salt, and pepper in a small bowl. Coat both sides of the steaks with a thin layer of the mustard mixture. Grill steaks 4-5 minutes per side, for medium rare. Remove from grill and drizzle with mustard sauce.

Chicken Satays with Roasted Garlic & Shallot White Mustard Sauce

Serves 4

Ingredients:

White Wine Mustard Sauce:

3/4 cup **Wildly Delicious Roasted Garlic & Shallot Mustard**

1 cup dry white wine

1 cup heavy cream

1 tsp fresh rosemary

1 tsp fresh thyme

Salt and pepper to taste

In a medium sized sauté pan, combine Roasted Garlic & Shallot Mustard, white wine, cream, rosemary, thyme, salt, and pepper. Reduce the sauce by half over medium-high heat, approximately 15 minutes. Stir frequently.

Chicken Satays:

1/3 cup soy sauce

2 tbsp olive oil

2 tbsp **Wildly Delicious Roasted Garlic & Shallot Mustard**

2 tbsp sour cream

1 tbsp minced garlic

1/2 tsp ground chipotle

1/4 tsp pepper

1 lb boneless skinless chicken breasts, cut into 1/4 inch strips

20 bamboo skewers, soaked in water for 15 to 30 minutes

In a medium bowl, combine mustard, olive oil, soy sauce, sour cream, garlic, chipotle, and pepper. Add chicken and toss to coat. Cover and refrigerate for 1 hrs.

Preheat barbecue or grill (medium high heat).

Remove chicken from marinade and thread one strip down the middle of each skewer.

Cook the satays for 2 to 3 minutes per side, or until done. Remove from grill or barbecue and serve with White Wine Mustard Sauce.