

# Dijonnaise Mustard

Reverse engineered from Maille brand,  
by Norval Collins, 1998



1 tbl mustard seed	1/4 tsp turmeric
1/4 tsp black peppercorns	1 egg
1 tbl onion flakes or powder	1 c vegetable oil
1 tsp salt	1 tbl lemon juice
2 tsp sugar	1 tbl vinegar
2 tbl dry mustard	

Crack the mustard seeds and peppercorns with a rolling pin on the cutting board, in a mortar and pestle, or by running dry in the Cuisinart for a few minutes. Add rest of dry ingredients and egg to Cuisinart and process until egg is frothy - about 10 seconds. With the motor running, add 1/3 of the oil in a very thin stream. Stop motor and add lemon. Run motor and add another 1/3 oil; repeat with vinegar. Scrape down sides of bowl and run motor briefly to blend.

Keeps for weeks in a glass jar in the refrigerator.