

Tartar Mustard

Ingredients

Horseradish vinegar, cayenne, 1/2 a teacupful of mustard.

Method

Have ready sufficient horseradish vinegar to mix with the above proportion of mustard; put the mustard in a cup, with a slight seasoning of cayenne; mix it perfectly smooth with the vinegar, adding this a little at a time; rub down with the back of a spoon any lumps that may appear, and do not let it be too thin. Mustard may be flavoured in various ways, with Tarragon, shallot, celery, and many other vinegars, herbs, spices, &c.; but this is more customary in France than in England, as there it is merely considered a "vehicle of flavours," as it has been termed. PICKLED NASTURTIUMS (a very good Substitute for Capers)

Source: Mrs Beeton's Book of Household Management (1861)

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