

# Spicy Sorghum Mustard and Beer Dipping Sauce

Naturally sweetened with non-GMO, gluten free white grain sorghum extract



<b>Ingredients</b>	<b>Volume</b>	<b>Grams</b>	<b>Percent</b>
<b>BriesSweet™</b>			
<b>White Grain Sorghum Extract 60DE</b>	<b>3 tbsp</b>	<b>95</b>	<b>19</b>
Ground Mustard, Dry	1 tbsp	4	1
Stoneground Brown Mustard	1/4 cup	45	9
White Wine Vinegar	1/4 cup	45	9
Sugar	1/4 cup	50	10
Egg Yolk	3	55	11
Dark Beer	3/4 cup	204	40
Kosher Salt	1 tsp	4	1

## Method

1. In a small saucepan combine the dry mustard, stoneground mustard and white wine vinegar.
2. Let stand at least 30 minutes.
3. Whisk sugar, egg yolks and beer into mustard mixture until smooth.
4. Cook over medium heat, stirring constantly, until mixture begins to simmer and thicken (about 5 minutes).
5. Remove from heat and whisk in sorghum extract and salt.
6. Return to low heat and reduce to desired consistency.
7. Serve warm or cold with pretzels.



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