



Guinness Mustard

makes about 1 cup

- 1/2 cup coarse-grained Dijon mustard
- 2 tablespoons regular Dijon mustard
- 2 tablespoons Guinness stout or other stout or porter
- 1 tablespoon minced shallot
- 1 teaspoon golden brown sugar

Whisk all ingredients in small bowl to blend. Cover and refrigerate at least 2 hours.
(Can be made 2 days ahead.)