

Chinese Hot Mustard

Ingredients

- 2 Tablespoon mustard powder
- ¼ teaspoon salt
- ¼ teaspoon white pepper
- 1 Tablespoon hot water
- 1 teaspoon vegetable oil
- 1 teaspoon rice wine vinegar

Method

1. Mix the dry ingredients together, then add the water, vinegar, and oil. Mix well.
2. Let set for 10 minutes and mix again to incorporate all the ingredients.

Yield is 3 Tablespoons