



## The Magic of Mustard (Paperback)

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By Dueep Jyot Singh, Managing Director John Davidson

Createspace, United States, 2015. Paperback. Condition: New. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*. Table of Contents Introduction Varieties Cultivation Growth and Harvest Storage Mustard Seed Oil Culinary Uses of Mustard Brands Pickles and Preserving Sauces and Soups Preparing Mustard at Home Traditional French Mayonnaise Aioli - Traditional Butter of Provence Traditional Cooked Mustard Greens Tempering Conclusion Author Bio Publisher Introduction The moment you hear the word he is as keen as mustard, you immediately visualize a person bubbling over with enthusiasm. The word mustard in itself brings on an idea of a pungent and delicious condiment, without which you may not enjoy your hamburgers, meat steaks, and other preparations. We just need that extra touch of mustard to add to the flavor of an otherwise bland dish. The old Romans knew all about it when they prepared a mixture of young wine - mustum-and mustard seeds and ground them together into a paste. The ard portion of the word comes from the Latin word for hot and flaming -ardens, as in ardent.



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