

Some Like It Hot

Reading “Bavarian Dream” in this month’s issue of *SAVEUR* reminded us of our love for so many foods from Germany: steins of cold beer, the world’s greatest pretzels, and Bavarian mustard, which is grainy, spicy, and has a trademark sweetness. We consulted mustard expert Barry Levenson, founder of the National Mustard Museum in Middleton, Wisconsin, to attempt to capture the breadth of Bavarian and other German mustards. With his guidance, we tasted a dozen different varieties from all over the country; some were smooth and creamy, with remarkable nasal-clearing properties, others were coarse and sweet. Here are six of our favorites, which can all be purchased at mustardmuseum.com. —Justin Kennedy



1. Löwensenf Bavarian Style Traditional

Bavarian Style Traditional
Bavarian-style sweet mustards are made with what some might consider an overabundance of sugar. This one from Löwensenf, however, packs a punch, with a fine balance of sweetness and heat. Pair it with baked ham or roasted turkey, or use it as a foil for grilled sausage as the Bavarians do.



2. Händlmaier's Sweet Bavarian Mustard

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Brown, coarse, and sweet, Händlmaier's is a textbook Bavarian-style mustard. The spiciness is tenuous, with a hint of smokiness, making it a rich complement to *weisswurst*, a Bavarian white sausage made with ground veal and uncured bacon.



3. Thomy Süsser Senf

Süsser Senf
Don't let its toothpaste-style packaging throw you off; Thomy Süsser Senf is a mild, textured condiment that falls somewhere on the mustard spectrum between a classic Bavarian-style and a drier Dijon-style mustard. It's perfect as a dip for pretzels or served with *bockwurst*, a Munich-style pork and veal sausage.



4. Kühne Extra Hot Dijon Style

Hot Dijon Style
Venture beyond Bavaria and you get into some hotter mustards, such as Kühne's Extra Hot, from Hamburg in the north. This mustard is made in a smooth, creamy style and packs a substantial measure of heat. This condiment's uniform texture makes it great for spreading onto sandwiches and slathering on roasted meats or hot dogs.



5. Löwensenf Extra

Extra
Löwensenf's extra hot mustard offers a Dijon-style product with a more pronounced sharpness than other German mustards. In fact, it was the hottest mustard in our tasting. Its dry heat can easily handle the fattiness of smoked bacon or cured wieners. Some lager on the side is mandatory.



6. Thomy Scharfer Senf

Scharfer Senf
Another tube mustard from Frankfurt's Thomy, Scharfer Senf (hot mustard) packs a scorching punch. Its sharpness is strong enough to match the gaminess of smoked duck or venison, and it could even stand up to the richness of *milz-wurst*, a thick, robust Bavarian offal-stuffed sausage.



Bavarian-Style German Mustard

MAKES ABOUT 1½ CUPS

This coarse and lively mustard adds zing when eaten with rich German sausages; warm, yeasty pretzels; and even braised pork loin.



- 1 small yellow onion, grated
- 1 clove garlic, minced
- ¼ cup packed light brown sugar
- 6 tbsp. brown mustard seeds
- 6 tbsp. yellow mustard seeds
- 3 tbsp. ground mustard
- 1 tbsp. kosher salt
- ½ tsp. ground cinnamon
- ½ tsp. ground ginger
- ½ tsp. nutmeg
- ½ tsp. ground turmeric
- ¼ cup honey
- ¼ cup apple cider vinegar

Mix all ingredients with ¼ cup water in a bowl; cover with plastic wrap and refrigerate overnight. Next day, transfer to a blender and puree until almost smooth; store refrigerated up to 3 months.

