

# 2018 WORLD-WIDE MUSTARD COMPETITION

Sponsored by the National Mustard Museum



## CATEGORIES

### 1. SWEET MUSTARDS - HOT

These popular mustards have classic mustard heat countered by sweetness in the form of honey, sugar, brown sugar, molasses, or other sweetening agents. The heat should come primarily from the mustard and NOT from other sources (e.g. horseradish or peppers). Mustards in this category should present a pleasing balance of sweetness and heat. See also the Honey Mustard category (#2).

### 2. SWEET MUSTARDS – MILD

Not all mustards have to be hot. Mustards in this category are rich and flavorful without a lot of heat. A little spiciness is acceptable but these are neither tongue burners nor sinus busters. German Bavarian mustards would be entered in this category.

### 3. HONEY MUSTARD

Honey can provide both sweetness and its own distinctive flavor to mustards. Mustards entered in this category MUST contain honey, although there is no minimum percentage of honey required. Other ingredients, such as herbs, fruit, peppers, and horseradish, may be present but the honey character of the mustard is the critical factor in judging these mustards. Mustards containing honey may also be entered in other categories, including the Sweet-Hot and Sweet-Mild category.

### 4. CLASSIC DIJON (SMOOTH)

The classic Dijon-style mustard should be smooth in texture (enter coarse-grained Dijon mustards in Category 4, below), made entirely from the brown or black mustard seed, and contain no additional flavors (such as honey, herbs, fruits) except as the maker deems necessary to achieve the essential Dijon character. The mustard should be pungent on the nose with a full clean finish. Because these mustards are often used in cooking, a certain degree of saltiness is acceptable. Note: Enter “Honey Dijon” mustards in Category 2.

### 5. WHOLE GRAIN/COARSE GRAINED

Coarse-grained mustards should contain either cracked or whole mustard seeds. Texture is the key. Additional flavors and ingredients (e.g., honey, herbs, peppers, horseradish, etc.) may be present. Mustards may be mild or strong.

### 6. CLASSIC HOT

The heat or strength of this mustard comes only from the mustard seed (or mustard flour) and not from any other source, such as peppers or horseradish. Examples of this style would be the classic Chinese or English mustard.

### 7. PEPPER HOT – MILD TO MEDIUM

The flavor and heat of any of the various peppers – from jalapeno to habanero and beyond – is the predominant profile of this category. The product must be a mustard and not just a pepper sauce in mustard clothing. Sweet-hot mustards in which some or all of the heat is from peppers belong in this category. Hotter is not necessarily better; the flavor of the pepper and its appropriate heat must be satisfying. Because there are so many pepper mustards, we have two separate categories – MILD TO MEDIUM and VERY HOT.

#### **7A. PEPPER HOT – VERY HOT**

The above-described category for the “hotties.” We will taste them all before arranging them for the judges so we will make sure that they are appropriately classified.

#### **8. HORSERADISH/WASABI**

Closely related to mustard are the horseradish root and wasabi, both containing the naturally occurring substance that brings tears to the eyes and stimulates the nose. They accentuate the mustard but give their distinctive flavor to the mustard as well.

#### **9. HERB/VEGETABLE**

These mustards, either smooth or coarse, are defined by the herbs or vegetables, which flavor them. Examples of herbs and vegetables that fit within this category are dill, tarragon, basil, herb blends, black and green peppercorns, onions, tomatoes, bell peppers, and olives. Garlic, being such a strong and dominant flavor, has its own category (Category 9).

#### **10. GARLIC**

Garlic, the “stinking rose,” is the star in this category of mustards. Smooth or grainy, these mustards feature the pungent unmistakable taste and aroma of garlic.

#### **11. FRUIT**

Any fruit may give flavor to this mustard. Examples: raspberry, cranberry, cherry, currant, orange, lemon, lime, pineapple, passion fruit, apricot, grape, pomegranate, guava. Additional ingredients, such as horseradish, honey, or peppers, may be present so long as some fruit or combination of fruits provides the defining character and taste of the mustard.

#### **12. SPIRIT**

Any fermented or distilled beverage, such as beer, wine, fortified wine, liqueur or cocktail, is what gives this category its defining character and taste.

#### **13. AMERICAN YELLOW**

The classic American yellow mustard is smooth and gets its bright yellow color from a natural coloring agent, typically turmeric. The typical flavor is not too hot, with more spice on the tongue than in the nose.

#### **14. DELI/BROWN**

This mustard is usually tightly-grained or coarse and is the crowning touch to a corned beef sandwich. Horseradish, garlic, or other ingredients may be present but the mustard should be what any typical delicatessen would use for its traditional deli sandwiches. Judges will taste these mustards with deli meat.

#### **15. EXOTIC**

Anything goes in this wide-open category, proving that mustard is indeed an artist’s canvas on which all things may be drawn. Creativity and imagination are what drives this category. Dare to be different!

#### **16. MUSTARD BASED BBQ SAUCES, GLAZES, OR MARINADES**

These cooking sauces enhance the taste of meats, poultry, fish and vegetables. Judges should be able to detect the flavor of mustard in the product.