

Balsamic Dipping Sauce

If you replaced the mayonnaise in this recipe with olive oil, this would make a tasty vinaigrette salad dressing.

As it is, it makes a great dipping sauce for **steak**, **mushroom**, and **potatoes** cooked in a broth fondue or fondue bourguignonne.

I often adjust the amount of vinegar, mustard, or sugar to taste, so please get creative.

- 3 tablespoons of mayonnaise
- 1/4 cup balsamic vinegar
- 1 clove garlic, minced
- 2 tablespoons Dijon mustard
- 1 teaspoon sugar
- Salt and pepper to taste

Mix all ingredients in a bowl and whip with a fork until smooth and creamy.

Serve in small bowls for each diner.

Submitted by Joan Ethier