

Creole Mustard Sauce

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This mustard will keep for months, refrigerated. Try it on hamburgers, too.

¼ cup (50 mL) Dijon mustard

2 tbsp (25 mL) dried mustard

3 tbsp (45 mL) lemon juice

3 tbsp (45 mL) honey

1 tbsp (15 mL) olive oil

Salt and pepper to taste

1. Whisk together all ingredients until well combined.

Makes ¾ cup (175 mL)