

HONEY MUSTARD SAUCE



CANADA AGRICULTURE AND FOOD
MUSEUM – MUSÉE DE L'AGRICULTURE
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This sweet, creamy sauce is perfect for dipping chicken tenders or pretzel bites! It's also delicious when drizzled over salad or used as a salmon glaze.

Ingredients

- ¼ cup Dijon mustard
- ¼ cup honey
- ¼ cup mayonnaise
- Juice of half a lemon
- Pinch of ground black pepper

Preparation

1. In a medium bowl, combine all of the ingredients.
2. Using a whisk, mix until fully blended and creamy.
3. Pour into a small mason jar and refrigerate until ready to use. The sauce will keep for up to two weeks in the refrigerator.