

Honey Mustard Sauce



Yield = 1 gallon, 64 ¼-cup servings

Ingredients

2 qt whole grain or Dijon mustard
3 lb 4 oz honey
¼ cup red wine vinegar
5 drops hot pepper sauce

How to Prepare

1. Combine all ingredients.
2. Serve at room temperature as a dipping sauce for salmon nuggets.
3. Refrigerate leftovers.

Nutrition Information Per Serving:

Calories = 108	Cholesterol = 0mg	Sugar = 18g	Calcium = 41mg
Calories from fat = 19	Sodium = 67mg	Protein = 2g	Iron = .8mg
Total Fat = 2.2g	Total Carbohydrate = 22g	Vitamin A = 1RE	
Saturated Fat = .1g	Dietary Fiber = 0g	Vitamin C = 0mg	

Recipe provided by Food Management" magazine, an independent source. (Note: This recipe has not been standardized or tested by USDA).

Recipe Category:	Sauces/Gravies
Key USDA Commodity:	None. Recipe accompanies salmon nuggets.
Food Group:	Not applicable.
Fact Sheet Database:	www.fns.usda.gov/fdd/facts/schfacts/cats.htm
E-mail Comments to:	USDA/Food Distribution Division at: fdd-psb@fns.usda.gov