



Honey Mustard Sauce



Ingredients:

- ½ cup Hellman's Mayonnaise
- 3 TBLs Plochman's Yellow Mustard
- 2 TBLs Honey
- ¼ tsp freshly ground pepper

Method:

1. In a bowl, thorough mix all ingredients.
2. Refrigerate for at least 30 minutes before serving.