

HOMEMADE HONEY MUSTARD SAUCE RECIPE

CREAMY, SWEET, AND TANGY WITH A TOUCH OF SMOKY HEAT, THIS HOMEMADE HONEY MUSTARD SAUCE COMBINES DIJON MUSTARD, WHOLE GRAIN MUSTARD, HONEY, MAPLE SMOKED SEA SALT, AND MAPLE SMOKED CAYENNE PEPPER FOR AN EASY SAUCE THAT'S PERFECT FOR CHICKEN, PORK, SANDWICHES, FRIES, AND DIPPING.



				
PREP TIME 5 MIN	COOK TIME NONE	TOTAL TIME 5 MIN	SERVINGS 3	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1: COMBINE THE MUSTARDS

- ADD THE DIJON MUSTARD AND WHOLE GRAIN MUSTARD TO A MEDIUM MIXING BOWL.
- STIR THEM TOGETHER UNTIL EVENLY COMBINED.

STEP 2: ADD THE MAYONNAISE AND HONEY

- ADD THE MAYONNAISE AND HONEY TO THE MUSTARD MIXTURE.
- WHISK THOROUGHLY UNTIL THE SAUCE BECOMES SMOOTH AND CREAMY AND THE HONEY IS COMPLETELY INCORPORATED.

STEP 3: ADD THE SMOKED SEASONINGS

- ADD THE MAPLE SMOKED SEA SALT AND MAPLE SMOKED CAYENNE PEPPER.
- WHISK AGAIN UNTIL THE SEASONINGS ARE EVENLY DISTRIBUTED THROUGHOUT THE SAUCE.

STEP 4: TASTE AND ADJUST

- TASTE THE FINISHED HONEY MUSTARD.
- IF YOU PREFER ADDITIONAL SWEETNESS, ADD A SMALL AMOUNT OF HONEY. FOR A SHARPER SAUCE, ADD A LITTLE MORE DIJON MUSTARD. IF YOU WANT MORE HEAT, ADD MAPLE SMOKED CAYENNE PEPPER A SMALL PINCH AT A TIME.

STEP 5: CHILL BEFORE SERVING

- YOU CAN SERVE THE SAUCE IMMEDIATELY, BUT FOR THE BEST FLAVOR, COVER AND REFRIGERATE IT BEFORE SERVING.
- GIVING THE SAUCE TIME TO REST ALLOWS THE MUSTARD, HONEY, SMOKED SEASONINGS, AND CAYENNE TO COME TOGETHER.

SMOKEHOUSE KITCHEN TIPS:

- WHISK THOROUGHLY. HONEY IS THICK.
- ADJUST THE HEAT CAREFULLY. CAYENNE BUILDS QUICKLY. ADD MORE IN SMALL AMOUNTS IF YOU WANT A SPICIER HONEY MUSTARD.
- DON'T SKIP THE WHOLE GRAIN MUSTARD. IT ADDS BOTH TEXTURE AND A MORE COMPLEX MUSTARD FLAVOR.

INGREDIENTS

- 1½ CUPS DIJON MUSTARD
- ¾ CUP WHOLE GRAIN MUSTARD
- ¾ CUP MAYONNAISE
- ¾ CUP HONEY
- ¾ TEASPOON MAPLE SMOKED SEA SALT
- ¾ TEASPOON MAPLE SMOKED CAYENNE PEPPER

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- MAPLE SMOKED SEA SALT
- MAPLE SMOKED CAYENNE PEPPER

WHAT TO SERVE WITH

- CHICKEN TENDERS
- GRILLED CHICKEN
- CHICKEN SANDWICHES
- PORK CHOPS
- PORK TENDERLOIN
- BURGERS
- HAM SANDWICHES
- TURKEY SANDWICHES
- SOFT PRETZELS
- FRENCH FRIES
- ROASTED POTATOES
- GRILLED VEGETABLES
- SALADS
- WRAPS