

Betty's Honey Mustard Dipping Sauce/Salad Dressing



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In this video, Betty demonstrates how to make Honey Mustard Dipping Sauce/Salad Dressing. This is a great dipping sauce for chicken tenders or nuggets and is also great for other meats and vegetables. The sauce adds a lot of flavor to green, leafy salads, as well.

Ingredients:

$\frac{3}{4}$ cup mayonnaise
 $\frac{1}{4}$ cup prepared yellow mustard
 $\frac{1}{4}$ cup honey
 $\frac{1}{4}$ cup finely grated onion
a sprinkle of hot sauce, to taste
a sprinkle of Worcestershire sauce, to taste
pinch of celery seed

In a medium-sized bowl, place $\frac{3}{4}$ cup mayonnaise, $\frac{1}{4}$ cup prepared yellow mustard, $\frac{1}{4}$ cup honey, $\frac{1}{4}$ cup finely grated onion, a sprinkle of hot sauce, a sprinkle of Worcestershire sauce, and a pinch of celery seed. Mix until well blended and pour into a serving dish or cruet. Cover and chill until ready to serve. This is a delicious sauce that can be used for various purposes. I will be making a recipe in the near future that uses the Honey Mustard Sauce. Enjoy! --Betty :)