

Mustard Creme Fraiche Sauce

Ingredients

- 1/2 cup creme fraiche (or sour cream)
- 1/4 cup mayonnaise
- 3 tbsps dijon mustard
- 1 tbsp honey
- 1/2 tsp salt
- 1/2 tsp ground white pepper
- 2 drops hot sauce

Summary

Yield: 3

Source: Priscilla (adapted from Food Network)

Prep Time: 5 minutes

Category: Sauces

Instructions

Serves: 3/4 cup

Rating: Very good

Mix all ingredients together and serve at room temperature. Refridgerate unused portion up to 3-4 days.