

Spicy Mustard Sauce

written by The Recipe Exchange | August 6, 2016

Ingredients

1/2 cup honey mustard
2 tablespoons olive oil
1 tablespoon white wine vinegar
1 teaspoon dried crushed red pepper
1 teaspoon freshly ground black pepper

Directions

Stir together honey mustard, olive oil, vinegar, dried crushed red pepper, and freshly ground black pepper. Serve immediately, or cover and chill up to 12 hours.