

Dijon Dipping Sauce

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Yield: 2/3 cup

*1/4 cup shallot, finely
chopped
2 teaspoons white wine OR
champagne vinegar
2 tablespoons Dijon
mustard
2 tablespoons mayonnaise
3 tablespoons safflower or
olive oil
pinch coarse salt
1/4 teaspoon salt
1/8 teaspoon freshly ground
black pepper
chives (for topping)*

In a small bowl, stir together the shallot and white wine vinegar with a pinch of coarse salt. Let stand for 10 minutes.

Whisk in the mustard and the mayonnaise. Gradually whisk in the oil until emulsified.

Season with an additional 1/4 teaspoon of salt and 1/8 teaspoon of freshly ground black pepper. Top with chives.

Refrigerate, covered, for up to three days.

Per Serving (excluding unknown items): 249 Calories; 25g Fat (82.8% calories from fat); 3g Protein; 9g Carbohydrate; 1g Dietary Fiber; 10mg Cholesterol; 1070mg Sodium. Exchanges: Grain(Starch); 0 Lean Meat; 0 Vegetable; 2 Fat; 0 Other Carbohydrates.