
Mustard Sauce for Pretzels

Mary Ann Frechette

Nettles Island Cooking in Paradise - 2014

1 cup sour cream

3 tablespoons Dijon mustard

4 teaspoons butter

2 teaspoons parsley, minced or dried

1/2 teaspoon salt

In a small saucepan, combine all of the ingredients. Cook over medium heat. Stir constantly. Do not boil.

Serve hot with pretzels.

Condiments, Sauces

Per Serving (excluding unknown items): 663 Calories; 66g Fat (86.8% calories from fat); 10g Protein; 13g Carbohydrate; 1g Dietary Fiber; 144mg Cholesterol; 1909mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 13 Fat; 0 Other Carbohydrates.