

Honey Mustard Sauce

Ingredients:

- **1/2 cup** mayonnaise
- **1/2 teaspoon** Dijon mustard
- **1 teaspoon + 1/2 teaspoon** yellow mustard
- **2 tablespoons** hot honey
- **1 tablespoon** honey
- **1/8 teaspoon** creamed horseradish
- **1/8 teaspoon** granulated garlic
- **1/8 teaspoon** paprika
- **1/8 teaspoon** kosher or sea salt
- **Splash** of apple cider vinegar
- **Pinch** of white or black ground pepper

Instructions:

1 In a bowl, whisk together **mayonnaise, Dijon mustard, and yellow mustard** until smooth.

2 Add **hot honey, regular honey, and creamed horseradish**, stirring to combine.

3 Mix in **granulated garlic, paprika, salt, and pepper** for extra depth of flavor.

4 Finish with a **splash of apple cider vinegar** to brighten it up.

5 Taste and adjust seasoning if needed, then let it sit for at least **30 minutes** for flavors to meld.

 **Pro Tip:** Want it extra spicy? Add a dash of cayenne or more horseradish.