

Mustard Sauce

Thom Hackett

Original Recipe from Food and Wine. Fish, The Complete Guide to Buying and Cookin

Servings: 6



Ingredients

1 large egg, optional
2 tablespoons Dijon mustard
2 tablespoons white wine vinegar
1 tablespoon sugar
salt and pepper, to taste
6 tablespoons extra virgin olive oil
1 tablespoon fresh dill weed, minced

Cooking Method

Combine the first 5 ingredients (4 if you omit the egg) in a blender or a bowl.

Blend or whisk, adding the oil a little at a time, until the mixture thickens.

Stir in the dill and serve.