



maple mustard sauce;

1. (may-pull muhst-arhd sawuhs) *noun*. A sauce made from sweet maple syrup and tangy mustard.
2. Produces 4-6 servings.
3. Preparation 5 mins.
4. Oven temperature set to --.

Ingredients;

¼ c. real maple syrup
3 Tbsp. Dijon mustard

3 Tbsp. yellow mustard

Instructions;

1. Add all ingredients to a small bowl.
2. Whisk until combined. Will keep up to 1 week in the refrigerator.

Serving Suggestions;

1. Chicken waffle sandwich
2. Glaze for chicken wings