

Dilled Mustard Sauce

1/2 cup Dijon mustard

2 tbsp. dry mustard

1/4 cup tarragon vinegar*

1/3 cup salad oil

1/4 cup chopped fresh dill (or 1 tbsp. dry dill)

Combine all ingredients and serve.

*Make Tarragon vinegar by placing 1 cup of tarragon leaves in a glass jar with 1 1/2 cups white or wine vinegar. Bruise the herbs and allow to steep for 7 to 10 days, then strain and use. Keeps indefinitely and does not need refrigeration.

recipe courtesy of backyardpatch.blogspot.com