

# Chinese Mustard Sauce

Winn-Dixie

**Servings: 4**

**3 tablespoons spicy brown mustard**  
**2 tablespoons chopped fresh cilantro**  
**1 teaspoon black sesame seeds**  
**1/8 teaspoon ground red pepper**

In a small bowl, combine mustard, cilantro, sesame seeds and red pepper; mix well.

Cover and let stand at room temperature for one hour to blend flavors.

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Per Serving (excluding unknown items): trace Calories; trace Fat (0.7% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch).