

Gravlax Sauce

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Yield: 3/4 cup

2 tablespoons Dijon mustard
1 tablespoon honey mustard
1 teaspoon whole-grain mustard
1/2 teaspoon ground mustard
1 1/2 teaspoons sugar
2 1/2 tablespoons good white wine vinegar
2 1/2 tablespoons good olive oil
1 1/2 tablespoons grapeseed oil
2 tablespoons fresh dill, minced
1/2 teaspoon Kosher salt

In a medium bowl, whisk together the Dijon mustard, honey mustard, whole-grain mustard, ground mustard, sugar and vinegar.

In a small measuring cup, combine the olive and grapeseed oils. Slowly add the oil mixture to the mustard mixture, whisking constantly, until emulsified.

Stir in the dill and salt.

Per Serving (excluding unknown items): 242 Calories; 23g Fat (81.3% calories from fat); 3g Protein; 9g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1521mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 4 1/2 Fat; 1/2 Other Carbohydrates.