

Mustard dill sauce

Dash Magazine

1/3 cup distilled vinegar

1/2 cup coarse-grain mustard

2 teaspoons sugar

1/8 teaspoon cardamom

salt and pepper (to taste)

1/2 cup vegetable oil

1/3 cup fresh dill, finely chopped

In a bowl, mix vinegar, mustard, sugar and cardamom; whisk thoroughly.

Whisk in oil until sauce is emulsified.

Whisk in the dill.

Per Serving (excluding unknown items): 1123 Calories; 119g Fat (89.5% calories from fat); 9g Protein; 22g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1636mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Vegetable; 23 1/2 Fat; 1 Other Carbohydrates.