Sauces

Dijon-Anchovy Mayo

Tracey Seaman

Every Day with Rachael Ray Magazine - May 2012

Preparation Time: 10 minutes

2 tablespoons fresh lemon juice 4 anchovies (packed in oil), chopped and mashed 2 teaspoons Dijon mustard 2 teaspoons honey 3/4 cup mayonnaise coarse salt freshly ground pepper

In a medium bowl, whisk the lemon juice, anchovies, mustard and honey.

Gradually whisk in the mayonnaise.

Season with salt and pepper.

Yield: 1 cup

Per Serving (excluding unknown items): 1241 Calories; 141g Fat (94.8% calories from fat); 2g Protein; 15g Carbohydrate; trace Dietary Fiber; 58mg Cholesterol; 1064mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 12 Fat; 1 Other Carbohydrates.