

Sauces

Peach-Thyme Mustard

Food Network Magazine - June 2011

- 1/2 cup peach preserves**
- 1 tablespoon whole-grain mustard**
- 1 tablespoon Dijon mustard**
- 1 teaspoon lemon juice**
- 1/2 teaspoon fresh thyme**
- pinch salt**

In a small bowl, combine the preserves, whole-grain mustard, Dijon mustard, lemon juice, thyme and salt. Mix well.

Per Serving (excluding unknown items): 400 Calories; 1g Fat (2.0% calories from fat); 2g Protein; 105g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 252mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Fat; 7 Other Carbohydrates.