## **MUSTARD MAYONNAISE**

## 1 ¼ cups

For cold poultry, meats, fish, and strong-flavoured vegetables, and traditional with cracked crab. Yellow mustard is lightest and best for fish and seafood; stronger Dijon suits poultry and meats.

## Combine:

1 cup blender mayonnaise

1/4 cup prepared mustard

Salt and black pepper to taste