



## Menu du Jour

### Creole Honey Mustard Sauce

- 1 tablespoon canola oil
- 1 tablespoon crushed green peppercorns
- 1 tablespoon freshly ground black pepper
- 1 shallot, minced
- 1/2 cup dry white wine
- 2 tablespoons Dijon mustard
- 2 tablespoons Creole or coarse-grain mustard
- 6 tablespoons mayonnaise
- 6 tablespoons sour cream
- 1 tablespoon clover or orange blossom honey

In a small saucepan over medium heat, heat the oil and sauté the peppercorns, pepper and shallots for about 3 minutes or until the shallots are translucent. Add the white wine and simmer until the wine has almost completely evaporated. Let cool. Add the remaining ingredients and check the seasoning.

Yields about 1 1/2 cups