



Recipes

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Crispy Garlic Dijonnaise

Serves 1

Ingredients:

2 Tbsp. Olive Oil

2 Tbsp. Fresh Garlic , minced

1/2 cup Creole Mustard

1/4 cup Mayonnaise

Directions:

1. Heat olive oil in sauté pan over medium low heat.
2. Add minced garlic and sauté until garlic begins to turn a light golden brown.
3. Remove from heat and cool.
4. Fold in with remaining ingredients in a mixing bowl.
5. Place in a storage container.
6. Label, Date and Refrigerate.