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5 Spice Hot Mustard Dipping Sauce

Serves 1

Ingredients:

2 tsp. Asian 5-Spice Powder

8 oz. vol. Sweet and Hot Mustard

1/2 tsp. Ground Anise

2 tsp. Pink Peppercorns

1 oz. vol. Rice Wine Vinegar

1 oz. vol. Granulated Sugar

Directions:

- 1. Place all ingredients together in food processor.
- 2. Blend until pink peppercorns are finely chopped.
- 3. Place in a storage container.
- 4. Label, Date and Refrigerate.