



Recipes

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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.