



Recipes

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Basil Garlic Sauce

Serves 1

Ingredients:

- 1 Tbsp. Garlic , minced
- 1 Tbsp. Shallot , diced
- 1 Tbsp. Dijon Mustard
- 1/2 Tbsp. Whole Grain Mustard
- 2 Tbsp. Mayonnaise
- 2 Tbsp. Lime Juice
- 2 Tbsp. Lemon Juice
- 1/2 cup fresh Basil Leaves, packed
- 1/2 cup Olive Oil

Directions:

1. In a blender, combine the garlic, shallots, mustards, mayonnaise and juices and blend until puréed. With motor running, add the olive oil and blend until emulsified. Add the basil leaves and blend until smooth.