

Zesty Honey Mustard Dipping Sauce: Sweet, Tangy & Totally Addictive

Zesty Honey Mustard Dipping Sauce



TIME
20 min

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INGREDIENTS

¾ cup mayonnaise (about 116 g)
2 tablespoons ketchup
1 tablespoon honey
1 tablespoon Dijon mustard
1 teaspoon Worcestershire sauce
½ teaspoon garlic powder
... teaspoon red pepper flakes (optional)
Salt and black pepper, to taste

DIRECTIONS

1. Step 1: Mix It All Together: In a small bowl, whisk together:
2. Mayonnaise
3. Ketchup
4. Honey
5. Dijon mustard
6. Worcestershire sauce
7. Garlic powder
8. Red pepper flakes (if using)
9. Step 2: Season to Taste: Add a pinch of salt and black pepper. Stir and adjust to taste.
10. Step 3: Chill: For best flavor, cover and refrigerate for 15-20 minutes before serving. This helps the flavors meld beautifully.

TIPS FOR SUCCESS

Make ahead : This sauce gets even better after a few hours in the fridge.

Batch it up : Double or triple the recipe-it goes fast!

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Original recipe: <https://chefmaniac.com/zesty-honey-mustard-dipping-sauce-sweet-tangy-totally-addictive/>