

Jalapæo Honey Mustard Sauce - Sweet Heat in Every Bite

Jalapæo Honey Mustard Sauce: A Sweet Heat You'll Crave



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5 min

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INGREDIENTS

¾ cup Dijon mustard
¼ cup honey
2 tbsp apple cider vinegar
1 small jalapæo, finely minced (remove seeds for milder heat or leave them in for more spice)
¼ tsp garlic powder
¼ tsp smoked paprika (optional, for a smoky kick)
Salt and pepper, to taste

DIRECTIONS

- 1. Mix the Base:** In a small mixing bowl, whisk together Dijon mustard, honey, and apple cider vinegar until fully blended and smooth.
- 2. Add the Heat:** Stir in the minced jalapæo, garlic powder, smoked paprika (if using), and a pinch of salt and pepper.
- 3. Taste and Adjust:** Sample the sauce and tweak to your liking. Add more honey for sweetness, more mustard for bite, or an extra pinch of jalapæo if you want to turn up the heat.
- 4. Chill and Serve:** Let the sauce rest for at least 15 minutes to let the flavors meld. Store in an airtight container in the fridge for up to one week.

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Original recipe: <https://chefmaniac.com/jalapeno-honey-mustard-sauce-sweet-heat-in-every-bite/>