



HOT HONEY MUSTARD YOGURT SAUCE

Recipe Project Name/Written By:	To Taste	
Recipe Category:	Breakfast, Lunch, Grab n' Go, Quick Scratch	
Cooking Process:	#1 No Cook	
Prep Time:	10 minutes	
Cook Time:	0 minutes	
Total Time:	10 minutes	
K-12 Portion Size:	#24 disher	

Meal Pattern Contribution: .25 oz eq m/ma

INGREDIENTS	32 Se	rvings	64 Servings		DIRECTIONS
INGREDIENTS	Weight	Measure	Weight	Measure	DIRECTIONS
Yogurt, Greek, plain , non-fat		1 qt		2 qt	CCP: No bare hand contact with ready to eat food.
Honey		1 c		2 c	1. Using a whisk, thoroughly combine all ingredients in a large bowl or container.
Mustard, yellow		1 c		2 c	2. Using a #24 disher, pre-portion honey mustard into 2 ounce cups for service.
Vinegar, apple cider		2 1/2 Tbsp		1/4 c + 1 Tbsp	CCP: Hold and serve at 41° F or below.
Pepper, black		1/2 tsp		1 tsp	
Cayenne pepper		1/2 tsp		1 tsp	
Salt		1/4 tsp		1/2 tsp	

HOT HONEY MUSTARD YOGURT SAUCE

NUTRITION INFORMATION						
Serving Size	#24 disher					
NUTRIENTS	AMOUNT					
Calories	50					
Total Fat	0 g					
Saturated Fat	0 g					
Cholesterol	2 mg					
Sodium	115 mg					
Total Carbohydrate	10 g					
Dietary Fiber	0 g					
Total Sugars	10 g					
Added Sugars	0 g					
Protein	3 g					
Vitamin D	0 mcg					
Calcium	37 mg					
Iron	0.2 mg					
Potassium	61 mg					
N/A=data not available.						

ALLERGENS: Milk

Allergen and nutrient information may vary based on the specific products and ingredients used on site.

*MARKETING GUIDE

Food as Purchased for	32 Servings	64 Servings
N/A		

NOTES	
Best if made the day before service for flavor development.	
Hot honey mustard can be served as a dip or salad dressing.	

YIELD/VOLUME		
32 Servings	64 Servings	
Total Weight: 3 lb 3 oz	Total Weight: 6 lb 6 oz	
Total Volume: 1 qt + 1 3/4 c	Total Volume: 2 qt + 3 1/2 c	

