

DOUBLE MUSTARD AND GARLIC SAUCE

INGREDIENTS

- 150g salted butter
- 1 garlic clove crushed
- $\frac{3}{4}$ tbsp. finely chopped fresh chives
- 2 tsp. Dijon mustard
- 2 tsp. French mustard

PREPARATION

1. Place the butter in a microwave safe jug and microwave for 50 to 60 seconds or until melted.
2. Add garlic, chives, dijon mustard and french mustard. Whisk with a fork for about 2-3 minutes until sauce is thick and creamy.
3. Use for cooking as needed.

