



Dipping Sauces

Try these dipping sauces on [chicken tenders](#) or any other foods that need a little extra zing! Choose from Honey Mustard — a spicy sauce that hits all the right notes for savory dipping: sweet, spicy, and piquant, Herbed Buttermilk Ranch — fresh herbs and garlic make this the best ranch sauce you've ever tasted; you'll be dreaming of ways to use this fresh and light delight, or Sweet & Spicy Sauce — you probably have all the ingredients for this very easy and tasty sauce.

Ingredients

HONEY MUSTARD SAUCE

- 2 tablespoons Dijon or brown mustard
- 1 tablespoon coarse ground mustard
- ¼ cup honey
- 1 tablespoon lemon juice or vinegar
- ½ teaspoon garlic powder (optional)
- ½ teaspoon salt
- ¼ teaspoon pepper

HERBED BUTTERMILK RANCH SAUCE

- ½ cup sour cream
- ½ cup buttermilk
- ¼ cup mayonnaise
- 1 teaspoon vinegar or lemon juice
- 1 clove garlic, finely minced
- 3 tablespoons parsley, finely minced
- 1 tablespoons chives, finely minced
- ½ teaspoon dried dill weed
- ½ teaspoon salt
- ¼ teaspoon pepper
- Pinch cayenne or dash of Tabasco sauce (optional)

SWEET & SPICY SAUCE

- ½ cup ketchup
- ½ cup mustard
- ¾ cup honey
- Dash or two Worcestershire sauce

Directions

TO MAKE HONEY MUSTARD SAUCE: Whisk all ingredients together until completely mixed.

TO MAKE HERBED BUTTERMILK RANCH SAUCE: Mix sour cream, buttermilk, and mayonnaise in a bowl until smooth. Add the rest of the ingredients and mix to combine.

TO MAKE SWEET & SPICY SAUCE: Whisk all ingredients together to combine.

NOTE: Use yellow mustard for a mild sauce or spice it up by using a fifty-fifty blend with a spicier mustard.

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