

Hovmästarsås

[Swedish Mustard Dill Sauce]

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[Prep: 10 mins / TOTAL: 10 mins]

[Yields: 1 cup]

- 1/4 cup whole grain mustard
- 1/4 cup Dijon mustard
- 1/4 cup white vinegar
- 1/4 cup dill, washed and chopped
- 2 tablespoons vegetable oil
- 1 1/2 tablespoons sugar
- 1 1/2 tablespoons dry mustard powder

Mix well all of the ingredients and serve! Goes well with grilled sausage, ham, gravlax or jarslsberg cheese!

[Recipe from the [Tasting Table Test Kitchen](#)]