Creamy Honey Mustard Sauce

Ingredients:

0.5 cup mayonnaise

4 tablespoons Dijon mustard

2 tablespoons honey

2 teaspoons lemon juice

Salt and black pepper to taste

1. In a small bowl, whisk together mayonnaise, mustard, honey, lemon juice until well combined.
2. Season with salt and black pepper.
3. For a slightly thicker sauce you can refrigerate for about 30 minutes before serving.
4. Serve with salad.