



## Garlic Mustard Sauce

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
1 Cup	5 MIN	0 MIN		8

Garlic mustard sauce is a tangy and flavorful sauce made with garlic, mustard, and simple ingredients. It has a balanced taste with a slight sharpness from mustard and a rich depth from garlic. This easy recipe comes together quickly and works as a dip, spread, or dressing. It pairs perfectly with meats, sandwiches, vegetables, and appetizers, making it a versatile addition to your kitchen.

### Ingredients

- 2-3 garlic cloves, minced
- 3 tablespoons Dijon mustard
- 2 tablespoons honey (*optional*)
- 2 tablespoons olive oil
- 1 tablespoon lemon juice or vinegar
- Salt and pepper to taste

### Recipe Summary

- Prep Time: 5 minutes
- Cook Time: 0 minutes
- Total Time: 5 minutes
- Servings: ~1 cup
- Course: Sauce / Condiment
- Cuisine: International

## Cooking Method

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### Instructions

1. In a bowl, combine garlic, mustard, honey, and lemon juice.
2. Slowly whisk in olive oil until smooth.
3. Season with salt and pepper.

4. Taste and adjust sweetness or acidity if needed.
5. Serve immediately or chill before serving.

### **Cooking Tips**

- Use Dijon mustard for a smooth texture
- Adjust honey for sweetness preference
- Let sauce sit for a few minutes to enhance flavor

### **Variations**

- Add herbs like thyme or parsley
- Use whole grain mustard for texture
- Make it spicy with chili flakes
- Add yogurt for a creamier version

### **What to Serve with Garlic Mustard Sauce**

- Grilled chicken or meat
- Sandwiches and burgers

- Roasted vegetables
- Fries or appetizers

## Storage

Store in an airtight container in the refrigerator for up to **5 days**.

## Reheating

No reheating needed. Serve chilled or at room temperature.

## Frequently Asked Questions

### Can I make it without honey?

Yes, it will be more tangy.

### What mustard works best?

Dijon is ideal, but others can be used.

### Can I use it as a dressing?

Yes, it works great for salads.

## Recipe Author

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Generated on: Jul 11, 2026 02:52

