

GREAT GRILLING

Take A Dip With Mustard

(NAPSA)—If you're looking for a way to spice up grilled favorites, such as chicken, fish or kabobs, you may want to take a dip with an old friend—brown mustard.

By serving a flavorful dipping sauce along with grilled favorites, new flavors with a hint of other cultures and cuisines can be added without changing the basic approach to grilling.

For example, you can add a squeeze of lime to a basic honey and mustard sauce for a hint of Latin American or Caribbean cooking or combine some orange juice and garlic with mustard to suggest the exotic flavors of Morocco.

The basis for these dipping sauces is an award-winning brown mustard—Gulden's Spicy Brown Mustard. Many mustard fans have considered it the "gold standard" for over 140 years because of its uniquely zesty flavor.

Recently, it won the gold medal in the Deli/Brown Mustard category at the prestigious Napa Valley Mustard Festival.

Using Gulden's secret blend of premium mustard seeds and spices as the basis for a dipping sauce gives backyard cooks an easy way to create a flavorful complement to a wide variety of dishes.

Of course, you can still enjoy brown mustard straight from the container on hot dogs, hamburgers and sandwiches.

Once made, the directions for using these sauces with chicken, fish or kabobs are pretty simple: serve, dip, enjoy, repeat.



Brown or deli-style mustard can be used as the basis for a wide variety of dipping sauces for grilled dishes.

Honey-Lime Mustard Dipping Sauce

1 cup Gulden's Spicy Brown Mustard
1 cup honey
½ cup fresh lime juice
1 tablespoon minced garlic

1. Combine all ingredients in small bowl; blend well.
2. Refrigerate 2 hours prior to serving.
Makes 2½ cups.

Orange Garlic Dipping Sauce

1 cup Gulden's Spicy Brown Mustard
1 cup frozen orange juice concentrate, thawed

¼ cup honey
2 teaspoons minced garlic

1. Combine all ingredients in small bowl; blend well.
2. Refrigerate 2 hours prior to serving.
Makes 2 cups.

Tangy BBQ Dipping Sauce

1 bottle (18 ounces) Hunt's BBQ™ Sauce, Original Recipe
¾ cup Gulden's Spicy Brown Mustard
1 tablespoon honey

1. Whisk together all ingredients in a medium bowl.
2. Cover and refrigerate for 2 hours before serving.
Makes 2½ cups.