



Dairy-Free Honey Bee Mustard Dipping Sauce

By Erin Fletter

Prep Time 5 / **Cook Time** / **Serves** 4 - 6

Fun-Da-Mentals Kitchen Skills

dip: to briefly put a solid food, such as chips, fries, battered fried fish, hot sandwich (French dip), or veggie slices, into a liquid, like beef broth or a thicker sauce, like ketchup, dressing, or a dip to impart moisture and extra flavor to the solid food.

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

whisk: to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

Equipment

- Small bowl
- Liquid measuring cup
- Measuring spoons
- Whisk

Ingredients

Dairy-Free Honey Bee Mustard Dipping Sauce

- 1/2 C mayonnaise ****(for EGG ALLERGY sub vegan mayonnaise, like Vegenaise brand)****
- 3 T prepared yellow mustard
- 2 T honey
- 1/2 T lemon juice

Food Allergen Substitutions

Dairy-Free Honey Bee Mustard Dipping Sauce

Egg: Substitute vegan mayonnaise, like Vegenaïse brand.

Instructions

Dairy-Free Honey Bee Mustard Dipping Sauce

measure + whisk + dip

Have kids measure **1/2 cup mayonnaise, 3 tablespoons mustard, 2 tablespoons honey,** and **1/2 tablespoon lemon juice** into a small bowl. Whisk everything together. Dip your warm pretzels in and enjoy!