

“Marty’s Dip” - A RECIPE FROM MARTIN D. GINSBURG

Spiced Mayonnaise for Mussels, Other Seafood, and Even Crudités

INGREDIENTS

3½ tsp. Coleman’s dry mustard

1 cup mayonnaise

2 tsp. Worcestershire sauce

1 tsp. A-1 sauce

Heavy cream (perhaps 2 Tbs.)

INSTRUCTIONS

With a wire whisk, beat together the dry mustard and the mayonnaise until the mustard is thoroughly combined. Then add the Worcestershire sauce and A-1 sauce and beat again until thoroughly combined. Then beat in enough heavy cream to thin the sauce to an appropriate consistency (I use about 2 Tbs. or a little less heavy cream, never more).

This sauce can be used immediately but it will be better if you cover the bowl (which should be a small bowl) with plastic wrap and refrigerate for one hour, then remove from the refrigerator at least a half-hour before serving the sauce (you serve it as a dip).