

JOE'S MUSTARD SAUCE

BY JO ANN BASS & RICHARD SAX NOVEMBER 1993 EAT AT JOE'S: THE JOE'S STONE CRAB RESTAURANT COOKBOOK



Editor's note: This recipe is reprinted from Jo Ann Bass and Richard Sax's book **Eat at Joe's: The Joe's Stone Crab Restaurant Cookbook**.

At Joe's, the stone crabs are served cold, already cracked. They come with small metal cups of mustard or melted butter—or both. This is the mustard sauce for which Joe's is famous.

YIELD: Makes 4 servings

INGREDIENTS

- 1 tablespoon Colman's dry mustard, or more to taste,
- 1 cup mayonnaise
- 2 teaspoons Worcestershire
- 1 teaspoon A-1 sauce
- 2 tablespoons light cream
- salt

PREPARATION

Place the mustard in a mixing bowl or the bowl of an electric mixer. Add the mayonnaise and beat for 1 minute.

Add the Worcestershire, A-1, cream, and a pinch of salt and beat until the mixture is well blended and creamy. If you'd like a little more mustardy bite, whisk in 1/2 teaspoon more dry mustard until well blended. Chill the sauce, covered, until serving.

