

# 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.

