

## BENIHANA MUSTARD SAUCE

Categories: Sauces

Yield: 8 servings

3 tb Dry mustard

2 tb Hot water

1 tb Sesame seeds; toasted

3/4 c Soy sauce

1/4 Garlic clove; crushed

3 tb Whipping cream; whipped

In small mixing bowl, combine mustard and water to form paste. Place in blender with remaining ingredients except cream and blend at high speed about 1 minute. Remove and stir in whipped cream.