



## Recipe Service

**HACO** swiss

Recipe: **Creamy Mustard Sauce**  
*a brown sauce for all kinds of meats*

Product Group: Sauce Mixes – hot sauces

Serving size: 1 quart



Serving suggestion

### Ingredients:

1 quart **“HACO Swiss” Demi-Glace dark “Classique”, #631**  
1 oz Butter  
2 oz Onions  
0.5 oz Garlic  
1 gill Dry Sherry  
1 gill Heavy Cream  
1.5 oz Carrots  
1 oz Whole Grain Mustard  
to taste Oregano, Cayenne Pepper  
to taste **“HACO Swiss” Supreme Hacomat Seasoning Powder, #513**

### Mise-en-place (preparation):

- Prepare 1 quart of “HACO Swiss” Demi-Glace “Classique” according to directions
- chop onions and garlic

### Directions:

Sauté chopped onions and in butter. Add Sherry and reduce liquid by half. Add Demi-Glace “Classique” and bring to boil. Blend in mustard and heavy cream and season to taste with spices and Hacomat Seasoning Powder.

### Serving suggestions:

This sauce goes perfectly with all kinds of meat