



LOWENSENF AGAVE MUSTARD DIP

- 4 TABLESPOONS LOWENSENF WHOLE GRAIN MUSTARD
- 2 TABLESPOONS LOWENSENF EXTRA MUSTARD
- 2 TABLESPOONS AGAVE IN THE RAW (OR MAPLE SYRUP)
- 1 TEASPOON FRANKS HOT SAUCE (OR OTHER HOT SAUCE)

IN A SMALL BOWL, MIX ALL INGREDIENTS WELL AND CHILL UNTIL READY TO SERVE. BEST WHEN IT HAS A CHANCE TO CHILL FOR AT LEAST ONE HOUR OR LONGER.

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