

Stone Crab Sauce (Joe's)

Source: Tallahassee Democrat?

Ingredients

- 4 tsp Colman's dry English mustard
- 1 cup mayo
- 2 tsp Worcestershire sauce
- 1 tsp A-1 Steak Sauce
- 2 tbsp half & half
- $\frac{1}{8}$ tsp salt
- A pinch cayenne pepper

Method

Combine all ingredients in mixing bowl and whisk until smooth. Correct seasonings, adding salt or dry mustard to taste. Cover and refrigerate until serving time.

Sauce will keep for one week.