

HONEY MUSTARD VINAIGRETTE & GLAZE

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Yield: 3 1/2 Gallons

Shelf Life: 7 days

Equipment: Scale, gallon measuring pitcher, lexan, mixing bowl, whisk, spatula, 1/6 pans with lids

Ingredients:

SMALL BATCH

1 1/2 cups

8 wz

1.5wz

2.125lb.

3.5lb.

2.75 cups

2lb. 7wz

12wz

1.75lb.

1/2 Tbl

Balsamic Vinegar

Sugar - granulated

Salt - Kosher

Mayonnaise

Honey

Vegetable Oil

Creole Mustard

Dijon Mustard

Maille Whole Grain Mustard

Granulated Garlic

LARGE BATCH

3 cups

16 wz

3wz

4.25lb.

7lb.

5.5 cups

4lb. 14wz

1.5lb.

3.5lb.

1 Tbl

Procedure:

1. Using a gallon measuring pitcher, weigh and measure all ingredients and pour into large lexan.
2. Once all ingredients are in the lexan, mix thorough with a whisk, until all ingredients are fully blended.

NOTE: Ensure that the oil is fully incorporated and there are no hotspots in the corner of the lexan, and be sure to scrape the sides and corners with spatula.

3. Transfer to 1/6 pans with lids.

NOTE: Be sure to scrape the sides of the lexan with spatula.

4. Label, Date, and Rotate.

C: Pale yellow to brown, with visible brown mustard seed specs.

T: #4 of flowability scale similar to honey.

F/A: Sweet honey, tart mustard, horseradish aromatic; low pepper glow.

HR: 1/9 pan with lid; room temperature for the line. 1/6 pan with lid; refrigerated for back ups.

SL: 7 days