



FIDDLER'S FAMOUS STONE CRAB SAUCE

This is Chef Jim Hunt's twist on the traditional mustard sauces typically served with stone crab claws. His version has a couple unique ingredients that make this sauce something special!

- 2 cups mayonnaise
- 1 tablespoon Coleman's Dry Mustard
- 2 teaspoons dijon mustard
- 2 tablespoons Worcestershire Sauce
- ½ cup heavy whipping cream
- 1 tablespoon A1 Steak Sauce
- Fresh lime juice (juice of one lime)

Combine all ingredients and whisk til smooth. It will look kind of like cake batter. Whisk enough to insure there are no lumps in the sauce.

Chill for at least 30 minutes before serving to let flavors develop.

Store in a sealed container in the fridge for up to a week.