

Mandarin Orange Mustard Dressing

Our tree ripened Mandarin oranges, blended with premium mustard and select ingredients, creates a distinctively unique dressing for salad or a marinade for vegetables, fish, pork, lamb, beef and chicken.

Try this! Rice, steamed broccoli, grilled chicken: drizzle Snow's Citrus Court Mandarin Orange Mustard Sauce on everything! This sauce makes good things—better!

Dipping sauce: 1 c cream cheese, whip until fluffy; add 1/2 c plain yogurt and 1/3 c Mandarin Orange Mustard Sauce. Mix well. Great for pretzels, vegetables and sausages. This mixture is also great as a sandwich spread or stuffing for celery.

Spinach salad: In a shallow bowl layer 2 c fresh dry spinach; 1/2 c chopped red onions; 1/2 c crumbled bacon; 1/2 c slivered jicama. Top with Mandarin Orange Mustard Sauce, toss. Top with Mandarin orange segments, sprinkle with sesame seeds.