

**Ingredients:**

- 1/2 cup GREY POUPON Dijon Mustard
- 1/4 cup firmly packed light brown sugar
- 3 tablespoons red wine vinegar

**Dijon Barbecue Sauce**

Makes: 8 servings (2 tablespoons each)

Prep Time: 5 minutes

Cook Time: 5 minutes

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**Directions:**

1. Mix all ingredients until blended.
2. Cover and refrigerate until ready to use as a basting sauce when baking or grilling chicken or pork.

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Makes: 8 servings (2 tablespoons each)

Prep Time: 5 minutes

Cook Time: 5 minutes

*Recipe courtesy Kraft Foods.*

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