

Provençale Mustard

3-4 large garlic cloves, sliced
1/2 teaspoon fresh thyme leaves, chopped
1/2 teaspoon fresh chives, snipped
1 teaspoon canola or other light oil
1 large roasted red pepper, peeled
1/4 cup Dijon mustard

Over medium low heat, lightly sauté the garlic, thyme and chives in the oil until just soft. In the bowl of a food processor, add the roasted red pepper, garlic herb mixture, and Dijon mustard. Pulse until well blended. Store in a covered airtight container in the refrigerator until ready to use.

Makes 1/2 cup.