



Product Description

[click here for
Nutrition Information](#)

[click here for
Recipe Collection](#)

Dijon Honey Mustard Dressing

Item # 81996

Product Description:

Creamy blend of Dijon mustard, honey, and selected herbs and spices combined with oil and eggs. This mild, smooth and very versatile dressing offers a good mix of sweetness & mustard taste with a light honey aroma. Try it on your favorite salad, as a delicious alternative sandwich spread for chicken, or let it be the marinade on your next barbecued poultry or ham.



Item UPC:	00070200819962
Case GTIN:	10070200819969
Pack:	60
Size:	1.5 oz
Shelf Life:	6 Months
Package Format:	Pouch
Storage:	Store in a cool, dry place between 35°F and 80°F. Do Not Freeze.
Servings Per Case:	About 60
Product Preparation:	Ready to use

Additional Pack/Sizes:	80066 - 4/1 gallon 81234 - 96/1.5 oz cup 81904 - 102/1 oz pouch
-------------------------------	---

Date Last Refreshed: 06/30/11

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



[click here for
Product Description](#)

[Nutrition Information](#)

[click here for
Recipe Collection](#)

Dijon Honey Mustard Dressing

Item # 81996

INGREDIENTS:

SOYBEAN OIL, WATER, HIGH FRUCTOSE CORN SYRUP, DISTILLED VINEGAR, HONEY, MUSTARD SEED, EGG YOLK, SUGAR, SALT, SPICE, WHITE WINE, NATURAL FLAVOR, XANTHAN GUM, CITRIC ACID, TARTARIC ACID, ARTIFICIAL COLOR (INCLUDING YELLOW #5), CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR.
CONTAINS: EGGS

Nutrition Facts

Serving Size 1.5 OZ. (43 g)

Servings Per Container 1

Amount Per Serving

Calories 180 **Calories from Fat** 140

		% Daily Value*
Total Fat	16 g	25 %
Saturated Fat	2.5 g	12 %
Trans Fat	0 g	
Cholesterol	15 mg	4 %
Sodium	260 mg	11 %
Total Carb.	8 g	3 %
Dietary Fiber	0 g	0 %
Sugars	7 g	
Protein	0g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 2 % o Iron 0 %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

Other Nutrition Info:

Gluten Free



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Dijon Honey Mustard Dressing

Item # 81996

Recipes

Honey Dijon Chicken Salad

Recipe Category: Salads

- 2/3 cup Marzetti® Dijon Honey Mustard Dressing
- 4 chicken breasts, diced
- 1/2 cup green bell peppers, small dice
- 1/4 cup red onions, small dice

Preparation: Grill chicken breasts and let cool. In a small mixing bowl, combine diced chicken with peppers, onions, and dressing.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Dijon Honey Mustard Dressing

Item # 81996

Recipes

Deviled Eggs

Recipe Category: Appetizers

Serves: 36

- 1 tsp. Marzetti® Dijon Honey Mustard Dressing
- 12 tbsp. Marzetti® Slaw Dressing
- 18 hard cooked eggs
- Salt and Pepper to taste
- Paprika or celery seed

Preparation: Cut eggs in half lengthwise. Remove yolks and mash them in a small bowl. Fold in Marzetti Slaw Dressing, Marzetti Dijon Honey Mustard Dressing and salt & pepper to taste. Spoon mixture into egg-white halves. Garnish with paprika or celery seed.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Dijon Honey Mustard Dressing

Item # 81996

Recipes

Honey Mustard Pecan Salmon

Recipe Category: Entrees

- 1/4 cup Marzetti® Dijon Honey Mustard Dressing
- 1/4 cup unsalted butter, melted
- 1/2 cup dark brown sugar
- 1/4 cup pecans, coarsely chopped
- 4 salmon filets (4-6 oz each)
- 1 tsp. ground black pepper
- 1 tsp. kosher salt

Preparation: Preheat oven to 400°F. Line shallow roasting pan with foil or cooking spray. In small bowl, blend butter, Marzetti Dijon Honey Mustard Dressing and brown sugar then set aside. In another bowl, mix together pecans and parsley. Place salmon filets on prepared pan, sprinkle with salt and pepper and brush with honey mustard mixture. Sprinkle tops with crumb nut mixture. Bake salmon 15 minutes in preheated oven.

Also an excellent glaze for pork loins, roasts and chicken.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Dijon Honey Mustard Dressing

Item # 81996

Recipes

Grilled Chicken Slider Sandwiches

Recipe Category: Appetizers

- 1-1/2 cups Marzetti® Dijon Honey Mustard Dressing
- 12 Sister Schubert's® Par Bake Yeast Dinner Rolls
- 12 cup small grilled chicken filets
- lettuce
- tomato

Preparation: Preheat oven to 350° F. Place Sister Schubert's rolls on baking sheets on middle rack of conventional oven; brush tops with butter. Bake 5-10 minutes or until lightly browned. (Option: 3-5 minutes in convection oven.) Split cooled rolls. Place one cooked chicken filet in each roll and top with Marzetti Dijon Honey Mustard Dressing, lettuce and tomato slice.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Dijon Honey Mustard Dressing

Item # 81996

Recipes

Honey Sesame Tuna with Ginger Glaze

Recipe Category: Entrees

Prep time: 3-4 hours

- 1-1/2 cups Marzetti® Dijon Honey Mustard Dressing
- 1/2 cup soy sauce
- 4 tbsp. sesame oil
- 4 tsp. freshly grated ginger
- 4 each 6-8 oz. tuna steaks
- 1/2 cup ginger sauce
- as needed sesame seeds

Preparation: Combine soy sauce, sesame oil, grated ginger and 1 cup of Marzetti Dijon Honey Mustard Dressing with wire whisk. Pour mixture on tuna steaks and marinate for 3-4 hours, flipping steaks once. While tuna is marinating, combine remaining 1/2 cup of Marzetti Dijon Honey Mustard Dressing with ginger sauce; reserve and chill. Coat one side of each tuna steak with sesame seeds and grill for 3 minutes, starting with seeded side; turn once. Plate the tuna and use reserved honey mustard ginger sauce for saucing plate, or apply directly to tuna. Dish is accompanied well by any seasonal vegetable such as grilled asparagus or steamed sugar snap peas.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Dijon Honey Mustard Dressing

Item # 81996

Recipes

Honey Dijon Chicken Salad

Recipe Category: Salads

- 1 cup Marzetti® Dijon Honey Mustard Dressing
- 1 cup Marzetti® Sour Cream
- garnish paprika
- 6 potatoes, peeled and diced
- 1 tsp. salt
- 1 cup chopped pretzels
- 4 hard boiled eggs, chopped
- 2 tbsp. sugar
- 1 tbsp. wine vinegar
- 1 tbsp. ground mustard

Preparation: In a large bowl, mix vinegar, sugar and ground mustard. Add Marzetti Dijon Honey Mustard Dressing and Marzetti Sour Cream. Mix well and then place in refrigerator. Rinse and drain diced potatoes under cold water. Place potatoes in a stock pot. Cover potatoes with cold water two inches above top of potatoes. Add salt and bring to a boil for 8 minutes. Check softness of potatoes. Drain cooked potatoes in a colander. Fill pot with cold water, return potatoes to pot and let soak for 10 minutes. Drain. Add dressing mixture to cooked potatoes and hard boiled eggs. Stir in chopped pretzels. Transfer to serving bowl and sprinkle with paprika to garnish.



click here for
[Product Description](#)

click here for
[Nutrition Information](#)

[Recipe Collection](#)

Dijon Honey Mustard Dressing

Item # 81996

Recipes

Dijon Honey Chicken

Recipe Category: Entrees

- 4-5 packets Marzetti® Dijon Honey Mustard Dressing
- 4 boneless, skinless chicken breasts, halved
- 1 cup seasoned bread crumbs
- 1/2 cup parmesan cheese

Preparation: Preheat oven to 350° F. Dip chicken breasts in dressing, until well coated. Combine crumbs and cheese; coat chicken. Bake 50 to 60 minutes, or until chicken is tender.