

Dill Sauce

- 2 tablespoons egg substitute
- 2 tablespoons prepared mustard
- 1 teaspoon sugar
- 1 tablespoon fresh dill weed
- 1 ½ teaspoons white vinegar
- 1 ½ teaspoons fresh lemon juice
- ¼ teaspoon salt
- ¼ teaspoon ground white pepper
- ¼ teaspoon hot sauce
- 1 cup canola oil
- 5 tablespoons water

Process egg substitute and mustard in a food processor until blended. Add sugar and next 6 ingredients; pulse until blended, stopping to scrape down sides. With processor running, pour oil and 5 tablespoons water through food chute. Makes 1 ½ cups.

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