

Mustard-Cilantro Sauce

½ cup sour cream or whole-milk yogurt
¼ cup Dijon mustard
2 Tablespoons fresh lime juice
2-3 teaspoons light brown sugar
¼ cup finely chopped cilantro
Salt & pepper

Put all the ingredients in a bowl with 2 Tablespoons water. Stir until smooth. Cover and let stand for 1 hour or so for the flavors to mellow. Before serving, taste the sauce on the desired vegetable and make any adjustments - for more tartness or sweetness as desired.

This assertive sauce complements broccoli & cauliflower well!