

# Spiced Mayonnaise for Mussels, Other Seafood, and Even Crudités

A RECIPE FROM MARTIN D. GINSBURG

## INGREDIENTS

3½ tsp. Coleman's dry mustard  
1 cup mayonnaise  
2 tsp. Worcestershire sauce  
1 tsp. A-1 sauce  
Heavy cream (perhaps 2 Tbs.)

## INSTRUCTIONS

With a wire whisk, beat together the dry mustard and the mayonnaise until the mustard is thoroughly combined. Then add the Worcestershire sauce and A-1 sauce and beat again until thoroughly combined. Then beat in enough heavy cream to thin the sauce to an appropriate consistency (I use about 2 Tbs. or a little less heavy cream, never more).

This sauce can be used immediately but it will be better if you cover the bowl (which should be a small bowl) with plastic wrap and refrigerate for one hour, then remove from the refrigerator at least a half-hour before serving the sauce (you serve it as a dip).

Martin D. Ginsburg was a renowned tax attorney and an accomplished chef. During his years as the Chairman of Cedille's Board of Directors, Marty generously supported the organization and enthusiastically encouraged others to the same. The Martin D. Ginsburg Award has been presented at Soirée Cedille by Justice Ruth Bader Ginsburg since 2014.

This recipe, in his own words, comes from the personal file of Martin D. Ginsburg, many of whose recipes are collected in *Martin Ginsburg, Chef Supreme*, a cookbook created in memoriam by the spouses of the Justices of the Supreme Court of the United States. It is included here to share one of Marty's loves, cooking, with fellow music lovers and supporters of Cedille Records, an organization he supported with passion during and beyond his lifetime (with a generous bequest). Thank you for your support of Cedille Records!



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