

# HORSERADISH MAYONNAISE SPREAD

F EASY

Last Modified: 11/30/2016

PREP: 5 Min  
COOK: N/A

SAUCE

MAKES 10 SERVINGS

| QUA   | MEASURE | INGREDIENT                            | PROCESS  |
|-------|---------|---------------------------------------|----------|
| 1/2   | Cup     | Real Mayonnaise (Hellmann's)          |          |
| 1/4   | Cup     | Sour Cream (Breakstone)               |          |
| 1/4   | Cup     | Prepared Horseradish (Chadalee Farms) | Ground   |
| 2     | Tsp     | Honey                                 |          |
| 2     | Tsp     | Dijon Mustard                         |          |
| 1 +/- | Pinches | Kosher Salt                           | To Taste |
| 1 +/- | Pinches | Fresh Ground Black Pepper             | To Taste |

## OPTIONAL

|       |        |                                     |          |
|-------|--------|-------------------------------------|----------|
| 1 +/- | Dashes | Sriracha Hot Chili Sauce (Huy Fong) | To Taste |
|-------|--------|-------------------------------------|----------|

## PREPARATION

|                |                                                                                                                                                             |
|----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>FACTOID</b> | This smooth, creamy spread is delicious on ANY style of Beef, sandwiches or otherwise. Adding the optional Hot Sauce will make the spread pinkish in color. |
| <b>TOOLS</b>   | 1) Small Mixing Bowl                                                                                                                                        |
| <b>PREP</b>    | None.                                                                                                                                                       |
| <b>1</b>       | In a small mixing bowl, thoroughly combine the Mayonnaise, Sour Cream, Horseradish, Honey and Dijon Mustard. Season it liberally with Salt and Pepper.      |
| <b>2</b>       | Set it aside or refrigerate it in a covered jar until serving time. This will keep, sealed in a glass jar and refrigerated for a couple of weeks            |
| <b>SERVE</b>   | Serve while cold.                                                                                                                                           |