

ARBY'S HORSEY SAUCE

Last Modified: 01/15/2016

PREP: 2+ Hrs
COOK: N/A

F EASY

BAR & RESTAURANT COPY

MAKES 1 CUP

| QUA | MEASURE | INGREDIENT | PROCESS |
|------|---------|---------------------------------------|---------|
| 1 | Cup | Mayonnaise (Hellmann's) | |
| 1 | Tbsp | Distilled White Vinegar (Heinz) | |
| 4 | Tsp | Granulated Sugar | |
| 1/8 | Tsp | Kosher Salt | |
| 2 | Tbsp | Prepared Horseradish (Chadalee Farms) | Ground |
| PLUS | | | |
| 2 | Tsp | Prepared Horseradish (Chadalee Farms) | Ground |

PREPARATION

| | |
|----------------|---|
| FACTOID | This recipe is EXTREMELY close to the Sauce that comes in the small plastic packages. |
| TOOLS | 1) Small Mixing Bowl 2) Blender OR Food Processor |
| PREP | None. |
| 1 | 2 Hours Before: In a small mixing bowl, whisk the Vinegar, Salt and Sugar together until the Salt and Sugar completely dissolve. |
| 2 | Add the Mayonnaise and Horseradish into the blender, pour in the Vinegar mixture and blend until smooth and creamy, about 5 minutes. |
| 3 | Cover and refrigerate for a minimum of 2 hours to marry the flavors together. |