



Creamy Horseradish Sauce

Preparation Time: 2 mins

Cooking Time: N/A

Result: 2 cups

Difficulty: Easy

INGREDIENTS

¼ cup horseradish (ore-prepared)
1 cup sour cream
1 ½ tablespoons Dijon mustard
1 teaspoon champagne vinegar
1 teaspoon Worcestershire sauce
½ tablespoon chopped chives
Salt and pepper

Note:

Champagne vinegar can be substituted for white wine vinegar

DIRECTIONS

1. In a small bowl, whisk together all the ingredients. Can be stored in an airtight container for up to 5 days.

Dinner Pairing Options

So many options:

- Prime Rib
- Beef Tenderloin
- Steak
- Chicken Breast
- Fish