

ARBY'S HORSEY SAUCE

Last Modified: 01/15/2016

F EASY

PREP: 2+ Hrs
COOK: N/A

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			
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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.

