

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
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PREPARATION

FACTOID	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.
TOOLS	1) Small Mixing Bowl
PREP	None.
1	In a small mixing bowl, thoroughly combine the Mayonnaise, Sour Cream, Horseradish, Honey and Dijon Mustard. Season it liberally with Salt and Pepper.
2	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
SERVE	Serve while cold.

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