

Betty's Creamy Horseradish Sauce for Beef



Uploaded on 23 Aug 2010

In this video, Betty demonstrates how to make a luscious Horseradish Sauce. This is a great combination of mayonnaise, sour cream, lemon rind, and grated horseradish. This wonderful sauce is quite versatile, and you can use it in many ways!

Ingredients:

½ cup mayonnaise

½ cup sour cream

1 teaspoon grated lemon rind

1/8 to 1/4 cup grated horseradish (I used the jarred variety, and I only used 1/8 cup; it's up to your taste. Don't use the creamy style, because it is not strong enough.)

In a small bowl, combine ½ cup mayonnaise, ½ cup sour cream, 1 teaspoon grated lemon rind, and 1/8 to 1/4 cup grated horseradish. Stir until well combined. Pour into a small serving dish, and provide a serving spoon. I serve this with roast beef, prime rib, and steak. It is also a great spread for roast beef sandwiches, plus you can use it with anything that is enhanced by horseradish flavor. I will be uploading the beef that this sauce was made to accompany tomorrow! I hope you like it! --Betty ☐