

# Betty's Double Dare Cream Cheese with Jezebel Sauce Recipe



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In this video, Betty demonstrates how to make her Double Dare Jezebel Sauce recipe. This is an absolutely amazing sauce, but not for the faint of heart!!!

## Ingredients:

10 oz. jar pineapple or apricot preserves  
10 oz. jar apple jelly  
5 oz. jar horseradish (not the creamy type, more the chopped type)  
1.37 oz. can dry mustard  
1 tablespoon black pepper  
8 oz. cream cheese, on a serving dish, softened to room temperature  
crackers for dipping (I used Ritz crackers.)

In a medium to large mixing bowl combine 10 oz. pineapple or apricot preserves, 10 oz. apple jelly, 5 oz. jar of horseradish, 1.37 oz. can of dry mustard, and 1 tablespoon black pepper. Combine thoroughly, and ladle as much sauce as desired over the softened cream cheese. Serve with crackers. The Jezebel sauce will keep one month in the refrigerator, when stored in a jar (clean mayonnaise jar, for example). This is an \*amazing\* sauce! Don't miss out on this adventure!!!