

Betty's Surfin' Seafood Cocktail Sauce Recipe



Uploaded on 23 Aug 2009

In this video, Betty demonstrates how to make a lovely and useful seafood cocktail sauce. A combination of scrumptious flavors, the sauce adds that extra zing to fish and seafood, as well as a variety of deep-fried delights.

Ingredients:

½ cup chili sauce

½ cup ketchup

2 tablespoons lemon juice

1 ½ tablespoons prepared horseradish

a few drops of hot sauce

salt, to taste

In a small mixing bowl, combine ½ cup chili sauce, ½ cup ketchup, 2 tablespoons lemon juice, 1 ½ tablespoons prepared horseradish, a few drops of hot sauce and salt, to taste. Stir well, until thoroughly combined. Pour into a small dish for serving. Use this seafood cocktail sauce with fish, seafood, and deep-fried vegetables. It makes the difference between a good meal and a great meal!