

HORSERADISH SAUCE

(Recipe from Food Network Kitchens)

The Cooks Next Door

3/4 c. mayonnaise

3/4 c. sour cream

1/4 c. plus 2 Tb. jarred grated horseradish (with liquid)

1/2 tsp. grated lemon zest

2 tsp. kosher salt

Freshly ground black pepper

In a small bowl, mix together the mayonnaise, sour cream, horseradish, zest, and 2 teaspoons salt. Season generously with pepper to taste.

Refrigerate the horseradish sauce for at least 30 min. before serving.

Makes about 1 3/4 cups.