



CREAMY COCKTAIL SAUCE

This Creamy Cocktail Sauce is a rich and tangy blend of mayo, horseradish, and fresh herbs, perfect for pairing with seafood, veggies, or as a zesty sandwich spread.

Total Time: 5 minutes **Yield:** 6 servings

INGREDIENTS

- 1/2 cup mayonnaise
- 2 tablespoons prepared horseradish
- 1 tablespoon ketchup
- 1 tablespoon fresh lemon juice
- 1 teaspoon Dijon mustard
- 1/2 teaspoon Worcestershire sauce
- A few dashes of hot sauce (to taste)
- 1 tablespoon fresh parsley, finely chopped
- Salt and black pepper to taste

INSTRUCTIONS

- 1 In a mixing bowl, combine mayonnaise, horseradish, ketchup, lemon juice, Dijon mustard, Worcestershire sauce, and hot sauce.
- 2 Stir in chopped parsley, then season with salt and black pepper to taste.
- 3 Mix thoroughly until smooth and creamy.
- 4 Transfer to a serving bowl or container and refrigerate for at least 30 minutes before serving.
- 5 Give it a final stir and serve chilled.

NOTES

- Chilling the sauce helps deepen the flavor.
- Add more horseradish for extra heat or a pinch of sugar to balance tanginess.
- Try swapping mayo with Greek yogurt for a lighter version.

NUTRITION

Serving Size: 2 tablespoons Calories: 90 Sugar: 1g Sodium: 180mg Fat: 9g Saturated Fat: 1.5g Unsaturated Fat: 7g Trans Fat: 0g
Carbohydrates: 2g Fiber: 0g Protein: 0g Cholesterol: 5mg