

Horseradish Cream Sauce

Recipe courtesy of Alton Brown

Total Time:

4 hr 10 min

Prep: 10 min

Inactive 4 hr

Yield:

approximately 1 1/4
cups

Level:

Easy

Ingredients

1 cup sour cream

1/4 cup grated fresh horseradish

1 tablespoon Dijon mustard

1 teaspoon white wine vinegar

1/2 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

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Directions

Place all of the ingredients into a medium mixing bowl and whisk until the mixture is smooth and creamy. Place in the refrigerator for at least 4 hours or overnight to allow flavors to meld. Sauce can be stored in the refrigerator in an airtight container for 2 to 3 weeks.