

**Cooking Method**

No Cooking  
Needed

**Cuisine**

American

**Courses**

Sauce

**Best Season**

Available

**Ingredients**

- 1 1/2 cups mayonnaise
- 1/3 cup sour cream
- 3 tablespoons Dijon mustard
- 1 1/2 tablespoons whole-grain mustard
- 1 tablespoon prepared horseradish
- 1/4 teaspoon kosher salt

**Description**

Ina Garten Mustard Horseradish Sauce is made with mayonnaise, sour cream, Dijon mustard, whole-grain mustard, and prepared horseradish. This easy Mustard Horseradish Sauce recipe creates a versatile sauce that takes about 10 minutes to prepare.

## Instructions

1. **Combine Ingredients:** In a small bowl, whisk together the mayonnaise, sour cream, Dijon mustard, whole-grain mustard, prepared horseradish, and salt.
2. **Chill:** Refrigerate the sauce until you are ready to serve it.

## Notes

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- **Check the Horseradish:** Some horseradish is stronger than others. Start with a little, taste it, and add more if you like.
- **Put It in the Fridge:** Let the sauce sit in the fridge for a while before you use it. This helps all the flavors come together nicely.
- **Mix Well:** Make sure all your ingredients are at room temperature so your sauce is smooth, not lumpy.
- **Taste and Adjust:** Try your sauce when you've mixed it. Add a little more salt if you think it needs it. This makes everything taste better.

**Keywords:** Ina Garten Mustard Horseradish Sauce, Barefoot Contessa Mustard Horseradish Sauce