

Horseradish Cream Sauce

Source: Food Network (Alton Brown 2004)

Ingredients

- 1 cup sour cream
- ¼ cup grated fresh horseradish
- 1 tbsp Dijon mustard
- 1 tsp white wine vinegar
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper

Method

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.