

Mustard Horseradish Sauce

Category: Sauce

Servings: 8

Rating: 10

Source: Unknown

Description:

Although this sauce looks pretty ordinary, it is rich and creamy and has some nice complex flavours. It is great with beef, particularly cold roasted tenderloin.

Ingredients:

lmayonnaise 1 cup
ldijon mustard 1 tablespoon
lcoarse-grained mustar 1 tablespoon
lhorseradish 1/2 teaspoon
ldry mustard 1/2 teaspoon
lwhite wine vinegar 1/2 teaspoon
lhot pepper sauce 3 dashes
lworcestershire sauce 1 dash
lparsley

Instructions:

Blend all ingredients except parsley in a food processor. Transfer to a bowl. Garnish with parsley.

May be refrigerated for up to 1 week.