## **Horseradish Sauce III**

Southern Living - 1984 Annual Recipes

## Yield: 1 1/2 cups

3/4 cup whipping cream, whipped 2 teaspoons prepared horseradish 1 teaspoon fresh dillweed, minced 1/4 teaspoon garlic salt minced fresh dillweed (for garnish)

In a bowl, combine the whipped cream, horseradish, dillweed and garlic salt. Mix well.

Spoon into a serving container.

Sprinkle with dillweed.

Per Serving (excluding unknown items): 621 Calories; 66g Fat (93.6% calories from fat); 4g Protein; 6g Carbohydrate; 1g Dietary Fiber; 245mg Cholesterol; 611mg Sodium. Exchanges: 0 Lean Meat; 1/2 Non-Fat Milk; 13 Fat; 0 Other Carbohydrates.

Sauces and Condiments

## Day Camina Mutritional Analysis

Calories (kcal):	621	Vitamin B6 (mg):	.1mg
% Calories from Fat:	93.6%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	4.0%	Thiamin B1 (mg):	trace
% Calories from Protein:	2.4%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	66g	Folacin (mcg):	12mcg
Saturated Fat (g):	41g	Niacin (mg):	trace
Monounsaturated Fat (g):	19g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	2g	Alcohol (kcal):	0 0 0%
Cholesterol (mg):	245mg		
Carbohydrate (g):	6g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	4g	Lean Meat:	0
Sodium (mg):	611mg	Vegetable:	0
Potassium (mg):	159mg	Fruit:	0
Calcium (mg):	121mg	Non-Fat Milk:	1/2
Iron (mg):	trace	Fat:	13
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	4mg	•	

 Vitamin A (i.u.):
 2624IU

 Vitamin A (r.e.):
 751 1/2RE

## **Nutrition Facts**

Amount Per Serving	Calories from Fat: 582
Calories 621	Calones from Fat: 582
	% Daily Values*
Total Fat 66g	102%
Saturated Fat 41g	206%
Cholesterol 245mg	82%
Sodium 611mg	25%
<b>Total Carbohydrates</b> 6g	2%
Dietary Fiber 1g	2%
Protein 4g	
Vitamin A	52%
Vitamin C	6%
Calcium	12%
Iron	1%

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.