

Horseradish Sauce

Jean V Johnn

The Pennsylvania State Grange Cookbook (1992)

Yield: 1 cup

*1/2 cup prepared
horseradish, drained
1 tablespoon vinegar
3/4 teaspoon salt
1/4 teaspoon pepper
1/2 cup whipping cream*

In a bowl, combine the horseradish, vinegar, salt and pepper. Mix well.

In a mixer bowl, whip the cream until soft peaks form.

Fold into the horseradish mixture.

Per Serving (excluding unknown items): 471 Calories; 45g Fat (82.2% calories from fat); 4g Protein; 18g Carbohydrate; 4g Dietary Fiber; 163mg Cholesterol; 2021mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Non-Fat Milk; 9 Fat; 1 Other Carbohydrates.