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# Seafood Cocktail Sauce

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**3 tablespoons ketchup**

**3 tablespoons chili sauce**

**1 to 2 tablespoons horseradish**

**1 teaspoon lemon juice**

**dash Tabasco sauce**

In a bowl, combine all of the ingredients. Mix well.

Place the sauce in a sealable bottle.

Refrigerate until use.

Yield: 1/2 cup

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 64 Calories; trace Fat (2.6% calories from fat); 1g Protein; 17g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 562mg Sodium. Exchanges: 0 Fruit; 1 Other Carbohydrates.*