## **Mustard Seafood Sauce**

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

1/2 cup mayonnaise1/4 cup mustard1 to 2 teaspoonshorseradish

In a bowl, mix the ingredients.

Serve with shrimp.

(A combination of mustards can be used with the mayonnaise if one of the mustards has stoneground horseradish added to it.) Per Serving (excluding unknown items): 840 Calories; 96g Fat (95.7% calories from fat); 4g Protein; 6g Carbohydrate; 2g Dietary Fiber; 39mg Cholesterol; 1394mg Sodium. Exchanges: 1/2 Lean Meat; 8 Fat; 1/2 Other Carbohydrates.