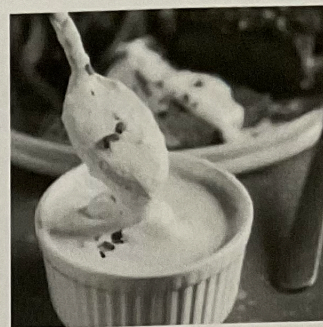


# The Very Best Creamy Horseradish Sauce

Ready in under a minute, this easy Creamy Horseradish Sauce is the best topping for beef tenderloin, steaks, prime rib or your favorite sandwiches. Goes well with fish and chicken, too!



5 from 7 votes

Prep Time

2 mins

Total Time

2 mins

Course: Condiment, sauce    Cuisine: American    Keyword: horseradish sauce    Servings: 8  
Calories: 41kcal    Author: Kellie

## Ingredients

- 0.67 cup sour cream
- 0.17 cup prepared horseradish
- 1 tablespoons dijon mustard
- 0.67 teaspoon champagne vinegar
- 0.67 teaspoon worcestershire sauce
- 0.33 tablespoon fresh chopped chives
- salt and pepper to taste

## Instructions

1. Whisk together the sour cream, horseradish, dijon, vinegar, worcestershire sauce, salt, pepper and chives.
2. Transfer to an airtight container and store in the refrigerator for up to 5 days.

## Notes

The sauce can be made up to 5 days in advance and stored in the refrigerator in an airtight container.

## Nutrition

Calories: 41kcal | Carbohydrates: 1g | Protein: 0g | Fat: 3g | Saturated Fat: 2g | Cholesterol: 9mg | Sodium: 62mg | Potassium: 43mg | Fiber: 0g | Sugar: 1g | Vitamin A: 125IU | Vitamin C: 1.5mg | Calcium: 25mg | Iron: 0.1mg