



Horseradish Cream Sauce

Makes 1 ½ cups

INGREDIENTS

- 1 cup Greek Yogurt
- 2 tbsp Fresh Horseradish, grated, more to taste
- ½ tsp Pine Street Market Butcher Salt
- 1 tsp Worcestershire Sauce
- ½ tsp Lemon Juice

PREPARATION

- Add yogurt, horseradish, Butcher Salt, Worcestershire, and lemon juice to a mixing bowl. Whisk to combine.
- Allow the sauce to rest for 5 minutes. Taste for seasoning and adjust as needed.