

Marie Saba

from my kitchen to yours

Creamy Horseradish Sauce

Ingredients:

- 1 cup Greek yogurt
- 1 – 1 ½ Tablespoon Beaver creamy horseradish
- ½ teaspoon salt
- Freshly ground black pepper

Instructions:

- 1** In a small bowl, mix together yogurt, horseradish and salt. Taste, and add more salt or horseradish if desired.
- 2** Right before serving, top with freshly ground black pepper.

