



## Horseradish Cream Sauce

This sauce is the perfect complement for prime rib or any beef. This recipe is very simple to prepare but it must be made at least 2 hours in advance so the flavors can marry in the refrigerator. The sauce will keep in the refrigerator for a week, depending on the freshness of your ingredients.

### Ingredients:

- 1 cup sour cream
- ¼ cup prepared horseradish (see recipe on website)
- 1 heaping tablespoon Dijon mustard
- 1 tablespoon fresh chopped chives
- ¼ to ½ teaspoon Kosher salt and fresh ground black pepper (to taste).

### Directions:

1. In a small mixing bowl, combine all of the ingredients. Stir until well mixed. Taste to ensure you have the right balance of flavors, adjusting as you like.
2. Refrigerate for at least two hours to let the flavors marry.
3. Remove from refrigerator 30 minutes prior to serving, allowing it to come to room temperature.

Enjoy!