



OPERATION BBQ RELIEF

HORSERADISH SAUCE

Stan Hays | CEO and Co-Founder Operation BBQ Relief

WHAT YOU NEED

2 cups mayo (I prefer Dukes or Hellman's)

4 tbs of Worcestershire sauce (Lea and Perrins)

2 tbs yellow mustard (French's)

3 tbs of Weber Roasted Garlic Seasoning (needs to be this kind)

Add 1 jar (8 oz) of Extra Hot prepared horseradish I use it all but do it to taste for you. Or use 4-5 tbs of fresh grated horseradish.

Fresh Ground Pepper 1-2 tsp or to taste.

USEFUL TIP

This garlic horseradish sauce is used for Operation BBQ Relief's Certified Angus Beef Prime Rib, but it is also good on anything!

PREPARATION

Mix all ingredients together a couple days before you want to use it. The longer it sits in the refrigerator the better it will be. You can use a 32 oz shaker like you would use for a protein shake, but you can also mix it in a mixing bowl, etc.

