

## *Horseradish “Horsey” Sauce*

1 Tbsp. white vinegar  
4 tsp. granulated sugar  
1/8 tsp. salt

1 cup mayonnaise  
2 Tbsp. plus 2 tsp. prepared horseradish

In a small dish, dissolve the sugar and salt in the vinegar.

Measure the mayonnaise and horseradish into a blender. Add the vinegar solution; blend on medium speed until the sauce is smooth.

Pour into a covered container; chill at least a couple hours.

## *Green Goddess Dip*

2 cups trimmed watercress  
1/2 cup fresh basil leaves  
1/4 cup fresh parsley leaves  
1/4 cup green onions, chopped  
1 small ripe avocado  
1/4 cup jalapeno, chopped  
2 cloves garlic, minced

squeeze of lime  
1/4 cup mayonnaise  
1/4 cup sour cream  
1/4 cup plain Greek yogurt  
1/2 tsp. fresh ground black pepper  
1/2 tsp. kosher salt  
1 Tbsp. olive oil

Pulse all ingredients until well combined in food processor.

Serve as a dip with fresh vegetables. Can be used on grilled meats.

## *Mustard Dipping Sauce*

2 Tbsp mayonnaise  
2 Tbsp Miracle Whip  
1 Tbsp yellow mustard

1 Tbsp Dijon style mustard  
1 Tbsp Beaver sweet hot mustard

Mix all ingredients together. Serve immediately or store in covered container in refrigerator until ready to use.