

## **Horseradish sauce**

This sauce is just as at home served with cocktail sandwiches, smoked fish or a standing rib roast.

3 tablespoons plus 2 teaspoons prepared horseradish, rinsed, drained and squeezed dry  
3 tablespoons mayonnaise or Greek yogourt  
1 tablespoon tarragon cider vinegar  
2 teaspoons whole-grain mustard  
1 teaspoon Dijon mustard  
1 ¼ teaspoons sugar  
½ teaspoon salt  
Dash of cayenne pepper  
2 ounces (about ¼ apple) Granny Smith apple with peel, grated  
2 tablespoons finely chopped red onion

Whisk all of the ingredients together, except for the grated apple and the red onions, in a large bowl until well blended. Add the apple and onion and fold in gently. Refrigerate for several hours to allow the flavours to blend. Serve in a small bowl or crock.