

# Mustard Horseradish Cream Sauce

*This is my version of a traditional English sauce served with roast beef.*

1/3 cup Dijon mustard

1/3 cup sour cream

1/4 cup prepared mayonnaise

1/4 cup well-drained prepared white horseradish

Whisk all the ingredients together in a small bowl. Refrigerate, covered, until ready to use.

Makes about 1 1/4 cups. Per tablespoon: 35 calories, 1g carbohydrate, no protein, 4g fat, 5mg cholesterol.