

Horseradish Cream



Start to Finish 5 minutes
Prep Time 5 minutes
Cook Time N/A
Servings 8-10

(Recipe adapted from Traeger.com)

INGREDIENTS

}	$\frac{3}{4}$ cup	Crème Fraiche	
	$\frac{1}{8}$ cup	Horseradish	<i>prepared</i>
	$\frac{1}{2}$ tbl	Dijon Mustard	
	1 tsp	Worcestershire Sauce	
		Salt	<i>to taste</i>
	Pepper	<i>to taste</i>	

DIRECTIONS

1. Combine all ingredients & refrigerate until ready to serve.
2. Serves well with Smoked Prime Rib.

Traeger Horseradish Cream

Start to Finish [redacted] minutes
Prep Time [redacted] minutes
Cook Time [redacted] minutes
Servings 2-3

(Recipe adapted from [redacted])

INGREDIENTS

	¼ cup	Crème Fraiche	
	2 tsp	Horseradish	<i>prepared</i>
	½ tsp	Dijon Mustard	
	<i>scant</i> ½ tsp	Worcestershire Sauce	
{		Salt	<i>to taste</i>
		Pepper	<i>to taste</i>
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DIRECTIONS

1. Combine all ingredients & refrigerate until ready to serve.
2. Serves well with Prime Rib.

