

Sweet and Spicy Horseradish Dressing

A winner of the Food52 contest (a contributor named "linzarella")

The Food52 Cookbook

Internet Address:



Servings: 12

Makes about a cup. Use this on just about anything - vegetables, salad, potatoes, noodles, rice.

1. Zest the lemon, then juice half of it. In a jar, combine juice & zest with remaining ingredients, stir, then cover the jar and shake.
2. Taste and adjust to make it spicier, creamier, or sweeter to your preference.

Yield: 1 cup

Per Serving (excluding unknown items): 22 Calories; 1g Fat (48.6% calories from fat); trace Protein; 3g Carbohydrate; trace Dietary Fiber; 4mg Cholesterol; 54mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 1/2 Fat; 0 Other Carbohydrates.

1 whole lemon, [zest and half of the lemon juice]

3 tablespoons creme fraiche

3 tablespoons yogurt, full-fat, plain [I used Greek yogurt]

1 tablespoon honey

2 tablespoons prepared horseradish

2 tablespoons dijon mustard

1 pinch salt

1 pinch freshly ground pepper

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>