

# Morton's Cocktail Sauce

Amount	Measure	Ingredient - Preparation Method
1/2	cup	bottled commercial horseradish
1 3/4	cups	bottled chili sauce
3/4	teaspoon	worcestershire sauce
3/4	teaspoon	fresh lemon juice
		salt and freshly ground white pepper

Line a fine mesh sieve with cheesecloth. Strain the horseradish in the sieve for 2-3 minutes, or until reduced to 1/4 cup. Squeeze cloth to extrace liquid and discard liquid.

In a small mixing bowl, combine the strained horseradish, chili sauce, worcestshire sauce, and lemon juice. Season to taste with salt and pepper. Whish until completely blended.

Yield: "2 cups"