

COCKTAIL SAUCE



SERVING SIZE



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Tomato Paste	2 Tbsp.	Clove Garlic	1
Whole, Peeled Tomatoes From the Can (No Juice)	2	Prepared Horseradish	2½ Tsp.
Lemon Juice	2 Tbsp.	Tabasco Sauce, Dash	To Taste
Distilled White Vinegar	1 Tbsp.	Salt and Pepper	To Taste



PREPARATION

- Chop the peeled tomatoes and minced the garlic clove. Since the tomatoes are from a can, make sure to drain them well and remove any excess juice.
- In a medium mixing bowl, combine the tomato paste and the chopped tomatoes. Stir them together until well mixed.
- To the tomato mixture, add the lemon juice, distilled white vinegar, minced garlic, and prepared horseradish. These ingredients will add acidity, tanginess, and a bit of heat to your sauce.
- Add a few dashes of Tabasco sauce for an extra kick. Be cautious with the amount and adjust according to your preference for heat.
- Season the sauce with salt and pepper to your preferred taste.
- Stir all the ingredients together until fully combined. Ensure that the sauce has a consistent texture and all ingredients are evenly distributed.
- Allow the sauce to sit for at least 30 minutes before serving. This resting time lets the flavors meld together and intensify.
- Enjoy!