



Welcome
to our
kitchen



Smoking Sauce

Yield: 12 servings (2 oz. per serving)

INGREDIENTS

Mayonnaise	2 cups (18 fl. oz.)
Horseradish, creamy	1/2 cup (4-1/4 fl. oz.)
Ketchup	4 Tbsp. (2-1/2 oz.)
Smoked Paprika	2 tsp.
Oregano, dried	1 tsp.
Cayenne Pepper	1 tsp.
Salt and Pepper, to taste	

PREPARATION

Combine all ingredients in a medium bowl. Season with salt and pepper to taste. Refrigerate for 1 hour to allow flavors to develop.

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