Cocktail Sauce

Quick · Make-ahead · Makes about 1¼ cups

Ken's note: TBD

A sharp, horseradish-heavy sauce for poached shrimp, crab claws, and oysters. Make it up to 3 days ahead.

Ingredients

- 1 cup ketchup
- 3–4 Tbsp prepared horseradish, to taste
- 1 Tbsp lemon juice
- 1 tsp Worcestershire sauce
- A few drops hot sauce
- Pinch of salt, if needed
- Lemon wedges, to serve

Method

1. Stir everything together, taste, and add more horseradish or lemon as you like. Chill. Serve with lemon wedges.
2. See Shrimp Cocktail in Appetizers.