Cocktail Sauce

Sweet, Savory, Tangy, a Little Spicy... I Finally love Cocktail Sauce

I'll preface this recipe by stating, as fact, that I have HATED cocktail sauce for most of my adult life. I've just never really liked the store bought, jarred goop. A while back, a friend mentioned that she'd like me to look into low point cocktail sauce. I blew it off, because I hate cocktail sauce and I'd have to taste my batch. A few days ago, I looked into it, because I wanted to try making ketchup, then saw that a lot of simple cocktail sauce recipes call for ketchup, so BOOM... 2 dips for 1. When I finally tasted this, I completely and utterly am in love now. It is amazing, absolutely awesome and I'd use it as sunscreen if it offered any SPF rating.

Ingredients:

- 2-1/4 cup batch of my Ketchup, recipe in this section.
- 3 Tbsp store bought "prepared" horseradish sauce (scan it, you want 3 Tbsp for 0 points)
- 1 tsp black pepper
- 1-2 Tbsp lemon juice, to taste
- 1/2 tsp hot sauce of choice, or more to taste

Serving Info.:

Yields: 2-1/2 cups
Servings: 10
Serving Size: 1/4 cup

Points:

	G	B	P
1 serving =	0	0	0
2 servings =	0	0	0
3 servings =	1	1	1
4 servings =	1	1	1

- points last checked 4/6/21 -

Directions:

1. Add all of the ingredients into a mixing bowl. Whisk until combined.
2. Done.

Notes:

- As of today, 8-23-20, jarred, prepared horseradish has 0 points in the WW database. That may change in the future, so scan the jars when you purchase it at the store. Adjust your points, if necessary.
- Add more hot sauce if desired. Most all recipes call for Tabasco sauce, however, my wife's Latina, so we have Chalula in this house. lol
- You CAN use other brands of sugar free, low point Ketchups as a base for this cocktail sauce, however... I know I'm biased when I say this... the depth of flavor will be nowhere near what it would be using mine. *pats himself on the back* ... Just sayin.
- This dip/sauce is typically only really served with seafood, but I'm sure you can look online to find other applications for it.