

## BROCCOLI WITH HORSERADISH SAUCE - LOUISE

---

### INGREDIENTS:

---

4 T. Butter, melted  
¾ cup Mayonnaise  
1 T. Horseradish  
1 T. grated Onion  
¼ tsp. Salt  
¼ tsp. Dry Mustard  
Dash Red Pepper  
2 (10 oz.) packages frozen Broccoli Spears OR  
1 head Fresh Broccoli

### DIRECTIONS:

---

1. Combine first 7 ingredients and refrigerate until ready to use.
2. Cook broccoli by package directions.
3. If using fresh broccoli, cut into spears and scrape the spear ends with a potato peeler.
4. Cook in boiling salted water 8 minutes.
5. Do not overcook. Broccoli should be crisp.
6. Drain and lightly salt.
7. Serve with a spoonful of sauce on top.
8. Sauce will keep for several months in the refrigerator and may be used as desired.
9. Serves 6. Originally came from Mrs. Clyde Copeland, Sr.

### GAIL'S ADDITIONAL NOTES

---

“Louise” was Louise Brinson Foster, one of my daddy’s two sisters. She and her husband Melvin owned a grocery store in Monticello, MS, which gave her access to an immense number of wonderful recipes. Her Eggplant Casserole is one of many of Aunt Louise’s recipes that we enjoyed repeatedly.

I would steam the broccoli instead of cooking it in water. It will be more flavorful and won’t have to be drained.