

## Sauces for seafood platter

Either (or both!) of these sauces are a must-have for a seafood platter. For those that love the bite of horseradish with their shellfish, the traditional cocktail sauce can't be beat; for something milder, choose the creamy Marie Rose sauce.

Prep

5 mins

Cook

0 mins



## Cocktail sauce

Ingredients

- 1 ½ cups ketchup
- ¼ cup drained horseradish

- 1 tbsp. brandy
- 1 drop Lea & Perrins sauce
- 1 drop Tabasco sauce
- ½ lemon, juiced

Instructions

### **Step 1**

Combine the ingredients and mix well.

### **Step 2**

Adjust the seasoning. Reserve in the fridge for serving.

## **Marie rose sauce**

Ingredients

- 1 ¾ cups mayonnaise
- 10 tbsp. ketchup
- 2 tbsp. brandy
- 1 drop Lea & Perrins sauce
- 1 drop Tabasco sauce

Instructions

### **Step 1**

Combine the ingredients and mix well.

### **Step 2**

Adjust the seasoning. Reserve in the fridge for serving.