

Since 1905



## Steaks with Horseradish

### Ingredients:

2 tbsp. Woeber's  
Horseradish Sauce  
1 tsp. Lemon Juice  
1/2 tsp. Woeber's  
Salad Style Mustard  
Salt and Pepper  
3 fl. oz. Double Cream  
4 x inch thick Beef  
Steaks (eg. Rump,  
Sirloin, T-Bone)

### Instructions:

1. Place the Woeber's Horseradish Sauce, lemon juice, Woeber's Salad Style Mustard, salt and pepper in a small mixing bowl and mix until well blended.
2. In another bowl, whisk the cream until stiff, then fold in the horseradish mixture. Transfer to a serving bowl and place in the refrigerator whilst you cook the steaks.
3. Preheat the grill to hot. Season the steaks with salt and pepper, place on the grill rack and grill for a total of 6 - 15 minutes, depending on how well done you like your meat, turning several times during cooking.
4. Serve immediately with a dollop of the horseradish sauce.