

Creamy Gorgonzola Horseradish Sauce

March 30th, 2022

Prep Time: 00:15

Cook Time: 00:00

This creamy cheese sauce is a great addition to a medium rare London Broil or as a filling for stuffed hamburgers patties . Adding the horseradish paste will provide additional flavor and complexity. The amount of Horseradish can be adjusted to provide a stronger or weaker flavor, as desired.

Ingredients:

- 4 Ounces Neufchatel Cheese
- 4 Ounces Gorgonzola Cheese
- 2 Ounces Plain Greek Yogurt
- 2 Tablespoon Horseradish Paste
- 1 Tablespoon Red Onion, finely chopped
- 1/4 Teaspoon Garlic Powder
- 1 Pinch Black Pepper
- 1 Pinch Salt

Directions:

In a small bowl, mix the Neufchatel Cheese and the Gorgonzola Cheese.

Microwave for 60 seconds.

Mix together well.

Add the remaining ingredients and stir until fully incorporated.

Refrigerate up to 6 weeks.