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.