

Prepared Horseradish & Horseradish Sauce

Have you ever made your own prepared horseradish? It's truly quite simple and very good. Of course, prepared horseradish is not the same as horseradish sauce but it is a key ingredient.

Horseradish is a perennial plant of the family Brassicaceae. It is a root vegetable used as a spice and prepared as a condiment. The plant is believed to be native to Southeastern Europe and Western Asia and is commonly used worldwide. The plant is very easy to grow. Many Kosher markets carry the root in their produce department, especially around Passover as this is part of the Seder plate. Simple take a piece of the root and plant in full sun a few inches below the soil. Do this and you'll have Horseradish for years to come!

Prepared Horseradish:

Ingredients:

- 8 to 10 inch long piece of horseradish root
- 2 Tablespoons of water
- 1 Tablespoon of white vinegar (this is the stabilizing agent)
- Pinch Kosher salt

Directions:

1. Clean all the dirt off the root, cut off the leaves and small roots. Using a vegetable peeler or a paring knife, remove the outer skin.
2. Chop the root into small pieces and place into your food processor and process until well ground.
3. Carefully open the lid to the processor as ground horseradish root is extremely powerful and can be difficult if you inhale or get in your eyes. Just think how you react when chopping onions, this is much more powerful!
4. Add the white vinegar and salt and process further to combine.
5. Transfer to a jar using a rubber spatula and store in your refrigerator.

*Note: the vinegar will stabilize the level of hotness of the ground horseradish, so don't wait too long to add it to the mixture.

Horseradish Sauce:

- 3 Tablespoons prepared horseradish
- ¼ Cup sour cream
- 1 Tablespoon Dijon mustard
- 1 Tablespoon mayonnaise
- 1 Tablespoon chopped chives
- Pinch of Kosher salt (to taste)

Directions:

1. Mix all the ingredients together and you have the perfect horseradish sauce that's great served with beef or even pork.

*Note: I personally like to let the flavors marry in the refrigerator for at least 2 hours before serving.

