

HORSERADISH

Ingredients:

- 1 pound horseradish root
- 3/4 cup water
- 1/3 cup white vinegar
- 1 1/2 teaspoons sea salt



Instructions:

- (1) Peel the horseradish root and then cube into small pieces (about 1/2 inch or smaller).
- (2) Put the cubed horseradish and water into a food processor and pulse blend until fine. **Warning:** After this is blended, the fumes are VERY strong. Open a window.
- (3) Let the blended mixture sit for 5 minutes¹, then add the vinegar and salt and pulse a couple more times to mix.
- (4) Refridgerate in sealed jars and serve within a couple weeks (or else freeze it).

¹Apparently letting the mixture sit before adding the vinegar makes the horseradish hotter...but idk