

David's Horseradish Sauce

David Schenker/Foodie for Two

Serves two foodies, makes about 1 cup

Ingredients:

½ lb. fresh horseradish root

¾ cup (6 tablespoons) white vinegar

½ teaspoon kosher salt (plus 1/8 teaspoon if needed)

1½ tablespoons water

½ teaspoon sugar



Directions:

Fit the food processor with the chopping blade. The horseradish root is very pungent when peeled and chopped so make sure you are working in a well-ventilated area (onion goggles are handy for this project).

Cut the ends off the horseradish root and peel the skin using a vegetable peeler. Cut the root in thirds, cut the pieces in half and cut again into 1 inch pieces. Working in batches, add 1/3 of the horseradish pieces to the food processor and pulse until just shredded. Transfer to a bowl and repeat with the remaining pieces. After shredding the last batch, add all the shredded horseradish back to the food processor bowl and add the vinegar, salt, water and sugar; pulse until horseradish is finely minced. The consistency should be moist but not too soggy (some roots are drier than others and may need more liquid).

Store covered in a glass container and refrigerate up to 2 weeks. The sauce is best if made the day before to allow flavors to develop. Taste for seasoning and add a pinch more salt and vinegar or water if needed.



Eat well and share the love!

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