

Homemade Horseradish

1 Lb Horseradish
1 ¼ Cup White Vinegar
1 Tbs White Sugar
1 Tsp Salt
Luke Warm Water as needed.

1. Rinse your horseradish, and peel it. Remove any dark spots and veins. Cut it into chunks before putting it into the food processor. Use a strong blade!
2. Pulse the horseradish until it's finely chopped, but don't let it turn into mush. You could also use a grater if you don't have a food processor.
3. Stuff the Horseradish into a quart sized jar.
4. In a small non reactive pan, put your vinegar, sugar, and salt. Turn it on medium high heat, and let the sugar and salt dissolve.
5. Once dissolved, let the vinegar mix cool a bit before pouring it into the jar to cover the Horseradish.
6. If needed, add some water to make sure all the horseradish is covered. Give it a stir to make sure there are no airbubbles.
7. Store in the fridge for up to 3 months.
8. Enjoy!