

Pickled or Non-Fermented Foods: Pickled Horseradish Sauce¹

United States Department of Agriculture, Extension Service²

Pickled Horseradish Sauce

2 cups (3/4 lb) freshly grated horseradish
1 cup white vinegar (5 percent)
1/2 tsp canning or pickling salt
1/4 tsp powdered ascorbic acid

Yield: About 2 half-pints

Procedure: The pungency of fresh horseradish fades within 1 to 2 months, even when refrigerated. Therefore, make only small quantities at a time. Wash horseradish roots thoroughly and peel off brown outer skin. The peeled roots may be grated in a food processor or cut into small cubes and put through a food grinder. Combine ingredients and fill into sterile jars, leaving 1/4-inch headspace. Seal jars tightly and store in a refrigerator.

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