

HORSERADISH SAUCE

Horseradish sauce goes wonderfully with all kinds of meat. Or you can have it with scrambled eggs and salsa. You can also add a teaspoon to your salad dressing. Or you can simply use grated horseradish in a sandwich or wrap for extra zing.

Ingredients

2½ dl sour cream
½ dl grated horseradish
1 tsp white wine vinegar
½ tsp salt
1 tbsp Dijon mustard
¼ tsp ground black pepper
1 tsp sugar
1 tbsp mayonnaise / aioli (optional)



Method

1. Mix all the ingredients in a medium bowl.
2. Refrigerate for about 4 hours or overnight for the flavours to blend.

Notes

1. You can store the sauce in an airtight container in the refrigerator for 2 to 3 weeks.
2. You can also eat the horseradish leaves, but keep in mind that they have a bit bitter and peppery taste. You can eat them either raw or cooked.