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Horseradish Mustard

Spicy from freshly grated horseradish root and bright yellow from plain old “ballpark” style mustard, this condiment will dress up just about any sandwich and is especially outstanding with corned beef or a hot dog.

3 tablespoons freshly grated fresh horseradish root (wash and peel the root, then use a microplaner to grate it)
Pinch of salt and white granulated sugar
1-2 tablespoons champagne vinegar or white vinegar
1-2 tablespoons of yellow mustard

Mix the grated horseradish root, salt, sugar, and one tablespoon of the vinegar in a small bowl.

If the mixture appears to be a bit dry, add the remaining 1 tablespoon of vinegar, 2-3 drops at a time, until the mixture reaches a creamy, but not watery, consistency.

Add the yellow mustard to taste.

Serve immediately.

Makes a scant $\frac{1}{4}$ cup of mustard.

Will keep in the refrigerator in a glass jar with a non-reactive lid for 2 days.

Victoria Wesseler

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