



## **Horseradish**

Horseradish is a strong easy to grow, edible root crop. It is grown for the very pungent roots, which contain an oil with a strong pungent odor and hot, biting taste. The top of the plant consists of large leaves, and a flower stalk; it rarely produces seeds. The roots develop entirely underground. Be sure to plant in an out-of-the-way spot, as any size piece of root left in the ground can easily begin a new plant.

Horseradish likes a slightly acidic to neutral soil pH of about 6.0 to 7.5. Even though the plant will grow in any soil type, it prefers deep, rich loam soil, or sandy loam soils, rich in organic matter. Horseradish will be ready for harvest one year after planting. It is recommended to harvest the roots after frost has killed the foliage. Dig around the base of the plant and lift the large, central root and as many of the smaller roots as possible. If you are growing your horseradish as a perennial, you can leave some in the ground and harvest as needed. Just keep in mind that the more broken pieces left in the ground, the more plants you will have. There will be a main root with lots of smaller side shoots. Once harvested, the newly developed lateral roots can be broken off and stored in the dark for planting during the following season, or prepared for use as a condiment. Only replant the number of roots that you want the following season. Tilling up the ground containing horseradish root or placing roots in compost bins should be avoided because you run the risk of spreading the plant all over the garden.

As a condiment the horse radish root is usually grated or minced and mixed with vinegar, salt, or other flavorings to make sauce or relish.

### **Horseradish Cream Sauce**

- 1 cup sour cream
- ¼ cup grated fresh horseradish
- 1 Tablespoon Dijon mustard
- 1 Tablespoon white wine vinegar
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

### **Cocktail Sauce**

- 2 cups ketchup
- 1 teaspoon Worcestershire sauce
- 1 teaspoon lemon juice
- Zest from half a lemon
- 2 Tablespoons fresh horseradish