



Cooperative Extension Service
Institute of Food and Agricultural Sciences

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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2. Reviewed for use in Florida by Mark L. Tamplin, associate professor, Food Safety, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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