

## **OLD WORLD WISCONSIN RECIPE**

## Horseradish Sauce

## **INGREDIENTS:**

1 tsp. cream 2 tbsp. grated horseradish

l tsp. powdered mustard Salt, to taste

1 tbsp. vinegar

## **DIRECTIONS:**

- Stir together until well mixed sweet ream, powdered mustard, vinegar, and grated horseradish, with a little salt to taste.
- Serve the sauce separately in a sauce tureen. It will keep for two or three days or longer if olive oil is used instead of cream.
  - The German word for horseradish is meerrettich. One belief is that the English mispronounced the word meer leading them to call the root mare-radish.

\* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



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