

OLD WORLD WISCONSIN RECIPE
Horseradish Sauce

INGREDIENTS:

1 tsp. cream 2 tbsp. grated horseradish
1 tsp. powdered mustard Salt, to taste
1 tbsp. vinegar

DIRECTIONS:

- 1 Stir together until well mixed sweet cream, powdered mustard, vinegar, and grated horseradish, with a little salt to taste.
- 2 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.

