Ingredients\n

1 cup grated horseradish\n

1⁄2 cup white vinegar\n

1/4 teaspoon sea salt or 1/4 teaspoon kosher salt\n

\n

DIRECTIONS\n

Grated horseradish (trim skin with veggie peeler, wash and grind in a meat grinder or do in food processor)\n

Mix thoroughly with vinegar and salt using amounts as needed and pack into hot sterile jars.\n

\n

I usually process in a hot water bath for 10 min for pints.\n

\n

It is best to still store in the fridge, I think for colouring.\n

\n

If you want it creamy a client told me to put the whole mixture back into the food processor and puree a bit,\n

\n

The heat all depends on the growing season and sometimes it gets hotter after stored.\n