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

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Instructions\n

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

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

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

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

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

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