Ingredients\n

Firm horseradish

\n

Instructions\n

Scrub the outside of the root with a vegetable brush and rinse the horseradish under running water.\n

\n

Trim the top from the root and slice it into 1/4-inch.\n

\n

It is recommended drying horseradish at 150 degrees F for one hour, and then at 130 degrees F until the horseradish is dry and brittle.\n

\n

Oven-dehydrating horseradish, which requires no special equipment. If your oven doesn't go as low as 130 F, set it to the lowest possible setting and crack the door to maintain lower temperatures.\n

\n

Place a thermometer in the oven to monitor the heat. Arrange the horseradish on baking sheets lined with parchment paper and check it often to see if finished.\n

\n