

## Making Horseradish

1 pound of horseradish root

1 ½ cups white vinegar

Due to the flavoring oils in horseradish, it cannot be canned in the usual fashion. Because the oils are heat sensitive. It is best to prepare ground horseradish, in amounts that can be used in a month or so.

After you dig it, hose it down, and it will take most of the hard to reach soil off. Scrub, peel, (we use a potato peeler), and finely grate root. A food processor works wonders.

Add the vinegar, into the processor, when it is close to finished. If you let it sit too long, it will not stay white. As soon as you have it grated finely, put it in your jars, and put into the fridge. You can freeze it.