

# Horseradish Mustard Recipe

## Preparations

Fresh horseradish that has been picked from the garden or purchased should be washed, peeled, and shredded. If you prefer dicing over shredding, make sure to cut the horseradish into very small pieces. My favorite method of shredding horseradish is to cut 1-2 inch pieces into the blender and pulse until very finely ground.

## Ingredients

- 1/2 cup fresh horseradish approximately 7 to 8 ounces (peeled 6.9 ounces/195 grams)
- One cup of organic brown mustard seeds
- One cup of organic yellow mustard seeds
- 2 cups of moonshine up to 2 1/2 cups \*\*
- 1/2 cup of filtered water
- 1/3 cup apple cider vinegar \*\*\*
- 1/3 cup white vinegar \*\*\*
- 1 tablespoon pickling salt
- Optional 1 tablespoon of sugar in the raw



## Mustard Seed Directions

- Place all the dry mustard seeds in a grinder
- Grind very finely until it is like a fine meal, like cornmeal
- Remove the mustard seeds from the blender

# Horseradish Mustard Recipe continued...

## Horseradish Root Instructions

- Add the horseradish root to the blender
- Pulse the pieces of horseradish root
- Add the 2 cups of moonshine or filtered water to the horseradish root
- Add the 1/2 cup of filtered water whether you used 2 cups of moonshine or filtered water
- Add the vinegar
- Add the salt
- Add the sugar (optional but suggested)
- Pulse again to incorporate all the ingredients
- Add the powdered mustard seed powder
- Pulse again, stir, and pulse again

## Horseradish Fermenting Instructions

- Place all the ingredients in (2) 1-quart UV canning jars
- Add a fermenting silicone lid
- Place on the counter for 3 to 5 days to begin the fermenting process (less if it is above 75 in your home)
- If you do not have a fermenting lid put on a regular plastic canning jar lid very loosely
- After 3 to 5 days, remove the fermenting silicone lid and replace it with a regular metal canning jar lid or a plastic canning jar lid and store it in the fridge.
- If you do not want to ferment the horseradish mustard, place the jars immediately in the refrigerator with regular lids and enjoy!