



Horseradish Cream Sauce

Time: 30 min.

Yield: ~2 C.

Ingredients:

Prepared Horseradish

1/2	C	horseradish root, freshly grated
3	Tbl	cider vinegar
1	tsp	sea salt
	dash	ground cayenne

Cream Sauce

15	cloves	garlic, roasted in olive oil
3	Tbl	prepared horseradish (as above, or store-bought)
1/4	tsp	sea salt
2	Tbl	olive oil (more or less, to taste)
1	C	cream

Directions:

- 1) Mix all ingredients for prepared horseradish. Note that with good root, this can be eye-water-ing-ly strong. Put in glass jar with non-corroding lid; store in refrigerator.
- 2) Combine roasted garlic, prepared horseradish, salt, and olive oil. Puree till smooth.
- 3) Heat an additional splash of olive oil in saucepan until shimmering. Add horseradish/garlic paste and heat until steaming but not boiling.
- 4) Add cream. Bring to simmer, and cook until thickened and irresistibly aromatic. Try not to eat it directly out of the pan.