



Recipe: Horseradish Cream

¼ cup bottled horseradish, drained and squeezed dry in a kitchen towel

1 T. balsamic vinegar

1 tsp. Sugar

½ tsp. Dry mustard

½ tsp. Sea salt

½ tsp. Freshly ground pepper

½ cup crème fraîche (or ¼ cup whipped cream and ¼ cup sour cream, mixed together)

Combine all ingredients and chill well. Spread on sandwiches, use on Baked potatoes or with prime rib.

Makes about ¾ cup.