



JERNEJ KITCHEN

APPLE HORSERADISH SAUCE

Apple Horseradish Sauce is a simple recipe for a delicious sauce. We usually serve it with braised meat or roasts for the Easter holidays.

SERVES 6 PEOPLE (SIDE DISH)
PREPARATION: 5 MINUTES

APPLE HORSERADISH SAUCE

1 apple

2-inch (5cm) fresh horseradish
grated, or 3 tbsp pure horseradish
(jarred)

1 tbsp apple cider vinegar

2 tbsp water or apple juice

APPLE HORSERADISH SAUCE

Peel the apple, remove the core, and grate it into a small bowl. Finely grate the fresh horseradish or use jarred grated horseradish. Add the apple cider vinegar, and season to taste with salt and pepper. Add the water or apple juice, and stir to combine. Serve.

TOOLS AND EQUIPEMENT

speed peeler or knife

grater

small bowl