

# Horseradish Sauce

## Also Known As

<b>Course</b>	<b>Yield</b>	<b>Type of Food</b>	<b>Main Ingredient</b>
Preparation	6 ounces		

### Comments

This is a traditional horseradish sauce. Great with beef.

**Prep Time** 10 minutes      **Cooking Time**      **Ethnic Origin** Eastern European

**Pre-Heat?**  Yes      **Temperature**      **Grease Pan?**  Yes

<b>Measure</b>	<b>Ingredient</b>	<b>Measure</b>	<b>Ingredient</b>
3	pieces horseradish root		
2 Tbs.	cider vinegar		
4 oz.	fromage frais		
1 pinch	salt		
1 pinch	pepper		
1 pinch	sugar		
2 tsp.	fresh chopped dill		

### Instructions

Scrub the horseradish root, grate it finely, cover with the vinegar. Or, for a smoother texture, mix the horseradish and vinegar in a blender or food processor until pulped. Mix in the fromage frais, season with salt, pepper, sugar and chopped dill.

### Note:

Fromage frais is a fresh curd cheese introduced to this country from France and made from pasteurized cows' milk. Basically, it has very little fat, but cream is added to make 4 per cent (or 8 per cent) fromage frais.