

HORSERADISH POWDER

Horseradish is a root vegetable in the same family as wasabi and mustard. The spicy hot flavour is derived from the volatile oils contained in the root. Although usually used uncooked, dried Horseradish Powder also provides the ability to easily create sauces, rubs, and marinades.



For a simple horseradish sauce combine 1 1/2 parts water with 1 part powder.

Add Horseradish Powder directly into meats such as hamburgers or mini meatballs. Sprinkle into crushed tomatoes to create a spicy seafood cocktail sauce.

Rub prime rib, pork loins and chops with Horseradish Powder prior to cooking to for an enhanced flavour.