

Horseradish sauce

Ingredients

- 4 tbsp grated horseradish
- 1 tsp pounded sugar
- 1 tsp salt
- ½pepper
- 2tsp mustard, made
- vinegar

Preparation method

1. Grate the horseradish, and mix it well with the sugar, salt, pepper and mustard.
2. Moisten it with sufficient vinegar to give it the consistency of cream, and serve in a tureen.
3. 3 or 4tbsp of cream added to the above very much improve the appearance and flavour of this sauce.
4. To heat it to serve with hot roast beef, put in a bain marie or a jar, then place in a saucepan of boiling water; make it hot, but do not allow it to boil, or it will curdle.

less than 30 mins

preparation time

less than 10 mins

cooking time

Makes 1small jar

By Mrs Beeton