

Horseradish Recipes—2012 Herb of the Year

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Photo included are for presentation only and do not necessarily picture the recipe as written.



Deviled Eggs

Ingredients

- * 6 eggs, hard-boiled, shelled, cut in half
- * 1 tablespoon Dijon mustard (NOT regular or flavored)
- * 2 tablespoons mayonnaise (NOT salad dressing)
- * 1 tablespoon dill relish, drained on paper towel
- * 1/2 tablespoon cream-style horseradish*
- * 1/4 tablespoon dried chopped chives
- * 1/8 tablespoon dried green onion flakes
- * 1/8 tablespoon dried onion powder
- * 1/4 tablespoon celery seed
- * 1/8 tablespoon Peppercorns Royale, medium grind
- * Sweet Hungarian paprika to taste

Note: vary ingredients to suit your taste.

Preparation Instructions

Remove yolk from each egg half and place in small bowl; put whites aside. Mash yolks with fork; add next nine ingredients and mix very well to fluffy consistency. If yolk filling seems too dry/thick, add juice from dill relish 1/4 teaspoon at a time. Taste yolk filling and adjust ingredients as needed. Fill all egg-white halves to heaping, sprinkle with paprika and store in fridge.

Helpful Hints

* You can use Spice House Horseradish Powder, be sure to allow time for the flavor to develop.

Do NOT add salt. Because of the mustard, dill relish, and horseradish these eggs will taste slightly salty.

This recipe can be increased easily to any number of eggs with ingredients adjusted accordingly.

Horseradish Powder*

Add horseradish powder to any sauce and give it a sharp zippy flavor.

The volatile oils which give horseradish its pungent nature are quite similar to those found in mustard. When you cook horseradish, these oils evaporate, reducing the bite. This is why you normally see horseradish used in uncooked sauces.

For a thick, sharp horseradish sauce, mix 1 part powder with 3 parts water. For more of a sauce, thin out with yogurt, lemon juice or vinegar. For cocktail dipping sauce, add 2 tablespoons horseradish powder to 1 cup catsup. For a really hot mustard sauce, mix it with Oriental mustard powder and vinegar. Sprinkle this in Bloody Maries for a real eye-opener!

* Horseradish powder is available at Calico Bean



Asparagus with Horseradish Sauce

- 2 pounds fresh asparagus
- 1/2 cup mayonnaise
- 2 to 3 tablespoons freshly grated or prepared horseradish
- 1 to 1 1/2 tablespoons coarse or whole-grain mustard
- 1 large clove garlic, pressed or finely minced
- Lemon zest, lemon wedges, fresh parsley sprigs, for garnish

1. Snap off tough ends of asparagus, and cook in boiling, salted water to cover 3 minutes or until asparagus is crisp-tender; drain. Plunge into ice water to stop cooking process; drain. Cover and chill.
2. To make Horseradish Sauce, stir together mayonnaise and next 3 ingredients; cover and chill for 30 minutes.
3. Serve chilled asparagus with Horseradish Sauce. Top with lemon zest. Garnish with lemon wedges and fresh parsley sprigs.



Pimento Cheese with Horseradish

Pimento cheese can be served with crackers or stuffed into celery. You also can spread on sandwich bread, brush the outside of sandwiches with melted butter and cook on a griddle until golden. MAKES 1 1/2 TO 2 cups

- 2 to 3 tablespoons fresh-grated or prepared horseradish
 - 12-ounce package sharp cheddar cheese, shredded
 - 1 (4-ounce) jar chopped pimentos, drained
 - 1/3 to 1/2 cup mayonnaise
 - 1 teaspoon Dijon-style mustard (optional)
 - Freshly ground pepper
 - Pinch ground red pepper
 - 1 large clove finely minced or pressed garlic (optional)
1. Combine ingredients; cover and chill. You can add chopped onion, sweet pickles, sliced olives, mustard or Worcestershire sauce.



Pear Crisp with Horseradish

Fruit

- 4 firm, ripe pears, peeled, cored and sliced into quarters lengthwise
- 1/3 cup Demerara, Turbinado or light brown sugar
- 2 tablespoons freshly grated horseradish or prepared horseradish
- 1 lemon (optional)
- 4 small bay leaves, fresh or dried
- Crisp Topping, recipe below

1. Preheat oven to 375 degrees. Generously butter 4 (5- by 1-inch) baking dishes.
2. Cut quartered pears crosswise into slices. Combine pears, sugar and horseradish; squeeze lemon over the pears if using, and toss well. Spoon fruit mixture into prepared dishes; top each with a bay leaf and sprinkle with Crisp Topping.
3. Bake 30 to 35 minutes or until topping is golden: cool 15 minutes on a wire rack.

Crisp Topping

- 1/3 cup unbleached flour
- 1/3 cup Demerara, Turbinado or light brown sugar (not packed)
- 1/2 cup ground almonds
- Pinch of salt
- 4 tablespoons cold, unsalted butter, cut into bits

1. Combine first 4 ingredients; cut butter into flour mixture with a pastry blender until mixture is crumbly.

Note: Pear Crisp can be baked in an 8-inch square baking dish. Use only 1 bay leaf.



Basic Coleslaw

This recipe is adapted from the coleslaw in *Sacramental Magic in a Small-Town Café* by Brother Peter Reinhart. My adaptation adds salt, cuts down on the vinegar, pepper and sugar, and adds some horseradish. See variations at the end of the recipe, too. (Susan Belsinger) SERVES ABOUT 6

- 5 cups green cabbage, finely shredded
- 1/3 cup red or yellow onion, grated
- 1/2 to 1 teaspoon salt, to taste
- Freshly ground black pepper
- Scant 1 cup good-quality mayonnaise
- 2 to 3 tablespoons fresh-grated or prepared horseradish
- 2 tablespoons apple cider vinegar, preferably organic
- 1 1/2 tablespoons sugar or pure maple syrup

1. Combine the cabbage and onion in a large bowl, season with salt and pepper (start with about 1/2 teaspoon of each), and toss well. Add the mayonnaise, horseradish, vinegar, and sugar or maple syrup. (I find if you use the syrup, you need a little more than when using sugar.)

2. Cover and refrigerate for at least an hour. Remove from refrigerator, stir, and taste for seasoning. Adjust with a little more vinegar, sugar, salt and pepper, mayonnaise or horseradish according to taste.

3. Keep refrigerated until ready to serve; keeps for about 5 days but the cabbage tends to get watery after a few days.

VARIATIONS: Add any one (or two) of these ingredients for a tasty variation of the basic.

- + 1 medium grated carrot
- + 1/2 teaspoon Hungarian-style paprika
- + 2 to 3 tablespoons chopped dill
- + 1 teaspoon Dijon-style mustard
- + 1/4 to 1/2 teaspoon celery seed



Mama Stamberg's Cranberry Relish Recipe

- # 2 cups raw cranberries
- # 1 small onion
- # 1/2 cup sugar
- # 3/4 cup sour cream
- # 2T Red Horseradish

Grind the cranberries & onion together. Add remaining ingredients and mix. Put in a plastic container and freeze. Move the container from the freezer to the refrigerator compartment to thaw (it should still have some little icy slivers left) overnight or for a day. The relish will be thick, creamy, and shocking pink (OK, Pepto Bismol pink). Makes 1 1/2 pints. Serve on turkey or roast beef sandwiches. (Susan Stampberg—NPR)



Jezebel

18 oz. jar of Pineapple preserves
18 oz. jar of apple jelly
1 small jar of horseradish
Small can of dry mustard
Fresh ground black pepper

2 blocks of cream cheese
Wheat thins

Mix the first 5 ingredients and refrigerate (great to keep on hand for unexpected guests)

Pour generously over a block of cream cheese and serve with wheat thins.

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Tangy Cucumber Salad

2 small cucumbers, thinly sliced
1 teaspoon salt, divided
2 medium tomatoes, chopped
1 medium onion, chopped
1/4 cup cider vinegar
2 tablespoons vegetable oil
1 tablespoon honey
1/2 teaspoon celery salt.
1/2 teaspoon dried basil
1/2 teaspoon ground mustard
1/4 teaspoon garlic powder
1/4 teaspoon dried oregano
Dash cayenne pepper

Place cucumbers in a strainer; sprinkle with 1/2 teaspoon of salt and toss.
Let stand for 30 minutes.

Rinse and drain well.
Place in a large bowl.
Add tomatoes and onion.
In a small bowl, whisk together the remaining ingredients.
Pour over cucumber mixture and toss.
Cover and refrigerate for several hours.
Serve with a slotted spoon.

Yield: 8 servings.



Lemon-Thyme Breadsticks

1 (11-ounce) can refrigerated breadsticks
2 tablespoons lemon zest
2 tablespoons fresh thyme
1/2 teaspoon salt

Preheat oven to 350°.
Lightly spray a baking sheet with nonstick cooking spray.
Unroll breadsticks.
Sprinkle with lemon zest, thyme, and salt, lightly pressing to adhere.
Twist each breadstick 2 times.
Place on prepared baking sheet.
Bake for 15 minutes, or until golden brown.
Serve warm.

Makes about 1 dozen



Bourbon Rosemary Almonds

Makes 3 cups

3 cups whole almonds
1 cup packed light brown sugar
1/4 cup bourbon
2 tablespoons water

2 tablespoons dried rosemary, crumbled
or 1/3 cup chopped fresh rosemary
2 teaspoons ground cumin
1 teaspoon coarse salt
¼ teaspoon cayenne

Preheat oven to 375 degrees. Place almonds in a single layer on a baking sheet and toast in the preheated oven until golden brown and fragrant, 15 to 20 minutes. Remove from oven and set aside.

Heat brown sugar, bourbon, and water to a boil in a small saucepan over medium heat. Continue boiling for 10 minutes. Combine remaining ingredients together in a small bowl. When syrup is finished, add almonds and stir to coat completely. Stir in seasonings, mixing well.

Transfer nuts to a buttered baking sheet and separate with a fork while still warm. Cool before serving, and store in a can with a tight-fitting lid.

Source: The Herb Companion Cooks



Renee's Beet and Green Apple Salad

Ingredients:

5-6 medium to large beets (about 1 lb.)
1/2 small red onion, chopped
2 tart green apples, cut in halves, cored and thinly sliced, unpeeled

Dressing:

1 shallot, minced
1 tsp. Dijon mustard
1 tsp. horseradish
1 tsp. red wine vinegar
1/4 tsp. celery seed
2 T. olive oil
2 T. vegetable oil
1/2 tsp. salt

Freshly ground pepper to taste

Garnish:

1/3 cup chopped green onions
2 T. chopped fresh dill

Wash beets but do not peel. Place in a saucepan and cover with water. Bring to a boil, reduce heat, cover, and cook until tender when pierced with a sharp knife. Cool, peel and cut in half; then slice halves into thin slices. Place beets in a salad bowl with onion and apple slices. Combine dressing ingredients and toss with salad. Garnish and serve. Serves 6-8.

Source: Renee Shepard, Renee's Garden



Lemon Thyme Cookies

2 1/2 cups flour
1 tsp cream of tartar
1/2 tsp salt
1 cup butter, softened
1 1/2 cups sugar
2 eggs
1 TAB dried lemon thyme leaves or 2 TAB of fresh leaves

Sift together dry ingredients. Cream the butter and sugar. Add eggs, one at a time, and mix well after each addition. Stir in the lemon thyme. Form into a ball, place in a zip-type plastic bag and refrigerate several hours or overnight. Preheat oven to 350. Roll into 1 inch balls and place on lightly greased baking sheet. Flatten slightly. Bake in 350 oven for 10 minutes. Watch closely. Makes 4 dozen cookies.



Tarragon Butter

1/2 cup butter, softened
2 TAB onion, finely chopped
2 TAB fresh French tarragon, finely chopped
1 tsp grated lemon rind
2 tsp fresh lemon juice
1 tsp fresh parsley, finely chopped
Dash of salt and pepper

Mix all together. Cover and refrigerate until ready to use. Can be wrapped well and frozen.



Sage Bread

- 4 ½ to 5 ½ cups all-purpose flour
- 4 packages active dry yeast
- 2 tablespoons snipped fresh sage or 1 teaspoon dried sage, crushed
- 3 ½ cups milk
- ½ cup packed brown sugar
- ½ cup butter or margarine
- 2 teaspoons salt
- 1 cup yellow cornmeal
- 4 cups whole-wheat flour
- 1 slightly beaten egg
- Sage sprigs

In a large mixing bowl combine 2 cups of the all-purpose flour, the yeast, and fresh or dried sage; set aside. In a medium saucepan (or microwave) heat and stir milk, brown sugar, butter, and salt just until warm (120° to 130°) and butter almost melts. Add to flour mixture. Beat with electric mixer on low to medium speed for 30 seconds, scraping bowl. Beat on high speed for 3 minutes. Using a spoon, stir in ½ cup cornmeal, wheat flour, and as much of the remaining all-purpose flour as you can. On a floured surface, knead in enough of the remaining all-purpose flour to make moderately stiff dough that is smooth and elastic (6 to 8 minutes). Shape into a ball. Place in a greased bowl; turn once. Cover; let rise in a warm place until double (1 to 1 ¼) hours. Punch dough down. Turn out onto lightly floured surface. Divide into thirds. Cover and let rest for 10 minutes. Lightly grease a large baking sheet and lightly sprinkle it with additional cornmeal. Shape each third of dough into a 9 x 5 loaf. Place on the prepared baking sheet.

Brush loaves with a mixture of egg and 1 tablespoon water. Place sage sprig on top of loaves or use a very sharp knife to slash a leaf design. Cover and let rise until nearly double (30-45 minutes).

Brush again with egg mixture. Bake at 375° for 30 to 35 minutes or until done. (If necessary, cover with foil during the last 15 minutes of baking to prevent overbrowning.) Cool on wire rack. Makes 3 loaves.

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Tortilla Rollups

1 4.25 oz. can chopped ripe olives
1 4 oz. jar diced pimentos
2 8 oz. pkgs. cream cheese
2 chopped green onions
1 T chopped parsley
1 tsp. chopped oregano
Prepared horseradish to taste
3-10 tortillas (depending on size)

Optional: sliced cheese, sliced ham, turkey, corned or roast beef or pastrami

Bring cream cheese to room temperature. Drain olives and pimentos. Stir into cream cheese. Add onions, parsley and oregano.

Spread small amount of cream cheese mixture on tortilla. Layer on cheese and/or meat as desired. Roll tightly and wrap in wax paper. Refrigerate overnight. Slice into narrow pinwheels. Serve plain or with salsa.

Try experimenting with different herbs. Replace the oregano with dill, fennel or rosemary. Minced garlic is a tasty addition to any combination of herbs.



Chamomile Jelly

1 cup chamomile flowers, packed	1 box Sure-Jell
3 ½ cups water	4 cups sugar

Place chamomile blossoms in a medium-sized saucepan, add water, and bring to a boil. Remove from heat, cover, and let stand 10 minutes. Strain through two layers of cheesecloth. Measure 3 cups. Mix chamomile infusion and Sure-Jell in a large saucepan. Bring to a hard boil and add sugar. Again bring to a hard boil and continue to boil for 1 minute, stirring constantly. Remove from heat and skim off foam. Pour at once into hot, sterilized jars and seal.



Lemon Verbena Tea Bread

¾ cup milk
2 Tbsp. fresh lemon verbena, chopped fine
½ cup butter, melted
1 cup sugar
2 eggs, large
2 cups all-purpose flour
1 ½ tsp baking powder
¼ tsp salt
1 Tbsp. lemon zest

Preheat oven to 325° F; grease and flour a 9 x 5 x 3 loaf pan

Combine milk and lemon verbena in a saucepan and bring to a boil. Remove from heat; cover and let stand 5 minutes. Remove lid and cool.

In small bowl, combine butter, sugar and eggs; stir slightly. In a larger bowl, combine flour, baking powder and salt. To flour mixture add the milk mixture alternately with egg mixture. Add lemon zest and stir just until well combined; do not over beat. Pour batter into prepared loaf pan and bake 50 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on wire rack 10 minutes. Remove from pan and cool completely.

Prepare lemon glaze and pour over bread.

Lemon Glaze:

1 cup powdered sugar, sifted
2 Tbsp. lemon juice

Combine and stir until smooth

Tip: If you don't like the appearance or texture of the lemon verbena after it has been heated in the hot milk, you may strain it out and just add the infused milk. Add another Tbsp. of finely chopped lemon verbena to the batter for color and texture.



Lavender Brownies

10 tbs unsalted butter
1 1/4 cup sugar
1 tbs + 1 tsp Lavender buds
3/4 cup + 2 tbs of unsweetened coco powder
1/4 tsp salt
1/2 tsp pure vanilla extract
2 large eggs
1/2 cup all purpose flour

Preheat oven to 325 degrees

Put sugar & lavender buds in food processor & pulse together

Set double boiler or heat proof bowl over pot of simmering water

Add butter, lavender, sugar, coco, & salt, stirring until butter melts and mixture becomes smooth and hot

Remove from heat & let cool slightly

Stir in vanilla

Then add eggs, stirring vigorously

Add flour & stir

Pour into 8 x 8 pan, lined with parchment or foil, making sure that two ends overhang edges

Bake at 325 for 20 to 25 minutes

Let pan cool, then use ends of parchment or foil to lift brownies out



Herbed Pasta Salad

1 12 oz pkg tri colored bow tie or rotini pasta
1 12 ounce bottle Low fat Kraft Italian dressing w/olive oil
1 small can of black olives sliced or whole
1 cup celery, chopped small
2 tbs fresh flat leaf parsley chopped fine + 2 to 3 sprigs left whole (for garnish)
2 tbs fresh sweet basil, chopped fine
2 tbs fresh chives, chopped fine
1 cup of cherry tomato, if in season
Salt & Pepper to taste

Cook pasta per package instructions

Drain and rinse with cold water to stop cooking process

Coat pasta with dressing mix

Add chopped celery, black olives, and tomatoes, stirring to coat

Add parsley, chives, & basil

Salt & pepper to taste

Leave sit in the refrigerator to marinate & chill at least 2 hours before serving

Note: you can make the pasta the night before, adding celery, olives, & the dressing. Add the tomatoes and herbs 2 hours before serving & re-chill. You made need to add more dressing as the pasta may absorb more sitting over night.



Feta Cheese & Olive Oil For Dipping

8 oz Feta Cheese

3 or 4 peppercorns (crushed)

Pinch of salt

Extra Virgin Olive Oil

1 clove garlic (mashed)

*Herbs (fresh 1 Tbl) or (dried ½ Tbl)

Place Feta cheese in a wide shallow bowl and cover with extra virgin olive oil. Mix in garlic, peppercorns, salt, and fresh or dried herbs.

*A variety of herbs can be used for this recipe: dill, oregano, parsley, thyme, rosemary, savory, and tarragon to mention a few. One herb can be used for this recipe or a mixture of several.

Serve this dipping oil with fresh hard breads, crackers, or toast