Horseradish Sauce

- 1 tsp lemon juice
- 2 tsp vinegar
- 1 tsp prepared mustard
  or crème fraiche
- ½ tsp salt
- 1 tsp sugar
- 4 tbs grated horseradish
- 150ml either double cream
  or Elmlea
- ¼ tsp black pepper

The peeled horseradish maybe grated by hand or ideally finely chopped enclosed in food processor where the fumes are kept away from your eyes.

Add all the other ingredients to the horseradish either in a bowl or directly into the food processor and blend well.

The sauce keeps well in a jar in the fridge and if Elmlea is used the sauce will keep for up to 9 months if tightly covered, so it is worth making a large batch.