

HORSERADISH BUTTER

INGREDIENTS

3 oz. butter, at room temperature

1 oz. fresh horseradish, grated

1 tsp white wine vinegar

1/2 tsp sea salt

1/4 tsp black pepper

PROCEDURE

Mix all the ingredients together with a fork. This is easiest to do when the butter is soft at room temperature.

Set aside and let the flavors develop for 15-30 minutes.