



Horseradish Guide



This tough, rugged plant tastes best home grown!

Preparation

Plant your horseradish in a sunny to-partly shady spot that's out of the way. Plants in sunnier spots will grow faster.

Remember that horseradish is a perennial, that grows approximately 3' tall and 18" wide, so place it in a corner that does not have to be tilled each year.

Rich, well drained soil amended with **Paydirt** and **Master Start** starter fertilizer will get you on the right track. If growing in a large container, use **Planting Mix** and **Master Start**.



Planting

After amending your soil, dig a hole approximately 1' across and as 3"-4" deep. Set the root horizontally across the trench and cover with 2" of soil.

One plant should provide enough for a family of four, but if planting multiples each plant should be 2.5'-3' apart.

Smooth, straight and fat roots are acquired by removing suckers (leafy sprouts that form above ground) when they are 8" tall. Use a sharp knife, leaving only three or four at the centers of the crown.



Fertilizing & Water

Master's Tomato and Vegetable Food is a well balanced fertilizer for horseradish. Follow package directions for frequency and application rate.

To control spreading, healthy plants, remove the entire root, including branches when harvesting. Tilling an overgrown horseradish into the soil will often cause rapid spread!

Moist soil and adequate water is best. Horseradish do not tolerate water logged soils!



Harvest

Harvest outside roots fall-spring as needed. The tangiest, most pungent flavors occur when the leaves have been through frost and on one-year old plants.

When horseradish is grated, oils are released that give it flavor. Vinegar stops this reaction, so the longer you wait to add vinegar (3 minutes or more), the hotter the horseradish! Two to three tablespoons of vinegar and 1/2 teaspoon of salt should be added for each cup of grated horseradish.

If stored in a perforated plastic bag in the refrigerator, horseradish root can stay useable for up to three months. Freshly made horseradish can be kept refrigerated four-six weeks.