

# HORSERADISH

## ATTENTION!

*The size and diameter of the horseradish root does not determine the ultimate size of the plant.*

## AT-A-GLANCE

**pH:** 6.2 - 6.7

**In-row spacing:**  
10"-12"

**Between rows:** 3'



## Planting

Plant horseradish in a well prepared, weed free bed. Place the root piece at a 45° angle in the soil with the flat (larger) end up and the slanted end down. The flat end should be 1"-2" below the soil surface. Five to ten plants are usually sufficient for a home garden.

## Irrigation

Keep soil moist throughout the establishment period.

## Fertilization

Horseradish does not need a lot of fertilization, fertilize in spring with 5 lbs. of 10-10-10 per 100 sq. ft.

## Weed Control & Mulching

Regular, manual weeding is recommended. Consult a local extension before using chemical products.

## Harvest

You may harvest horseradish roots anytime from midsummer on, but for the best flavor, wait until after the first frosts or in late fall, when the leaves have died back. Dig around the roots with a pitchfork and pull the roots out of the soil. Take the large, main root and as much of the secondary root system as possible. Wash and dry the roots. Use the largest pieces for your recipe. Save the side roots that are  $\frac{3}{4}$ " in diameter and about 8" or longer for planting. They will provide your next year's crop. If not harvested, the roots will need to be divided every year or two.



Bottom/slanted cut



Top/flat cut

Horseradish is a vigorous grower! With a small amount of attention, it will flourish in almost any garden setting. They may take over your garden. Be careful not to plant too close to your favorite flowers.

## Here is an easy recipe to try:

Wash, peel, and dice horseradish roots. Place them in a grinder or blender with a small amount of water and a couple of ice cubes. Cover tightly and grind until desired consistency is reached. Vinegar or lemon juice stops the enzyme process that gives horseradish its bite. Add 2-3 tablespoons of vinegar or lemon juice and  $\frac{1}{2}$  teaspoon of salt per cup of horseradish sauce. Add immediately for a mild sauce; wait up to 3 minutes for a hot sauce. Store in a covered glass jar in the refrigerator or the freezer.

(Adapted from a University of Illinois Extension Bulletin.)