

Beet Horseradish Salad

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  2
h 10 m

Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free, Low
Fat, Low Carb

Source: The Heimishe
Kitchen (Nitra Cookbook)

Cuisines: Ashkenazi

This beet salad packs a kick, but if that's not your thing you can omit the horseradish. Either way, this is a delicious salad to add to sandwiches or eat on its own.

Ingredients (5)

Main ingredients

- 3 pounds beets, cooked and shredded (or about 9 [Gefen Organic Beets](#))
- 2 cups horseradish, finely grated
- juice of 4 lemons

6 tablespoons sugar

3/4 teaspoon salt

Start Cooking

Make the Salad

1. To grated vegetables, add lemon juice, salt and sugar to taste.
2. Mix well, chill and serve.

Variation:

Omit horseradish for plain beet salad.

Credits

Styling and Photography by Hadassah Baalness