



# Peberrod Beetroot Salad

2 servings

## INGREDIENTS

- 1 large beet
- 1 Tbsp horseradish (peberrod\*), jarred
- 2-3 Tbsp mayonnaise or sour cream, or combo.
- 1 tsp honey
- 1 lemon wedge, squeezed
- Salt & pepper to taste

## DIRECTIONS

1. Wash, trim beet and peel.
2. Use box grater to shred beet. Shred beet over a large bowl. You will have about 2-3 cups of shreds from 1 large beet.
3. Add in mayonnaise, horseradish, honey, lemon juice, salt & pepper. Mix well to combine, taste and adjust seasoning.
4. May be eaten right away or refrigerated for later use. Mix well before serving.

\*peberrod, (pyoor- rood) is the Danish word for horseradish.



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