# Peberrod Beet Salad

**Prep Time:** 10 min **Servings:** 4

Looking for a dish that is bold and bright in both color and flavor? Peberrod Beet Salad is all that and more. The sweet earthiness of beets are brightened with the addition of honey, horseradish and lemon dressing. Peberrod Beet Salad pairs well with savory meats and shellfish, is a great addition to salads, and is guaranteed to brighten your plate.

## Ingredients

- 1-2 large beets
- 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

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

## Steps

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