

Raw Horseradish Agave Dijon

Swick

Makes 2 cups | Active Time: 30 minutes | Total Time: 30 minutes

Step 1: Preparing the Condiment

- 3 tbsp mustard seeds, soaked in 1/4 cup of warm water for approx. 30 mins
- 3 tbsp golden flax seeds, soaked in 1/4 cup of warm water for approx. 30 mins
- 1 1/2 tbsp apple cider vinegar
- 2 1/2 tbsp olive oil
- 3 tbsp agave syrup
- 2 1/2 tbsp fresh horseradish, shredded or 1 1/2 tbsp prepared horseradish
- 1/4 cup water
- 1 1/4 tsp sea salt
- 1 1/2 tsp fresh tarragon, minced (optional)

To prepare the condiment, in a high-speed blender, combine all ingredients except the tarragon until smooth. You may need to add more water to reach the desired consistency.

If using tarragon, remove puréed mixture from blender and place into a bowl. Add tarragon and fold in.