

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.