

Horseradish Infused Vodka

Our research shows that this is actually a quite ancient recipe not a modern quirk!

Pour the first 2 to 3 cm from a bottle of vodka.

Peel a 5 - 6 cm piece of [horseradish](#) root and cut into about 6 slices, each about 1 cm thick. Slip the horseradish into the vodka bottle, you may need to cut it a bit more to get it into the top of the bottle. Screw the bottle tightly closed and shake every few days.

Leave to infuse for at least a week and up to a month depending on the depth of flavour required.

Decant off the vodka, you can use it as soon as you like but the flavour will improve and mellow with time. Use in Bloody Marys and vodka cocktails, and keep a bottle in the freezer for ice-cold 'shots'.