



Buedel

Fine Meats and Provisions

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The Buedel Horseradish Story

In 1907 Anthony Buedel immigrated to the United States from Germany and brought with him his family's old world recipe for authentic natural horseradish. He prepared the horseradish in his home and sold it to Chicago's fine dining out of a horse & carriage. Some the first customers of Buedel Horseradish are now legendary Chicago institutions such as the Drake Hotel, Ritz Carlton Hotel, Chicago Chop House, and the famous Burghoff.

This same authentic old-world recipe is still used today by Chicago's finest dining establishments. In fact, world renown Chef Emril Lagasse used the product on his television show and said it was the best horseradish ever.

Buedel White Prepared Horseradish is all natural and Kosher approved. Optional versions are Prepared White Extra Hot & Red Beet colored.

Horseradish History & Applications

Horseradish is one of the bitter herbs mentioned in the Exodus story of the Old Testament. It originated in the vast region that spans Eastern Europe and western Asia. It was know to many ancient civilizations and was used as a remedy for ills ranging from coughs to gout.

Horseradish is wonderful in mashed potatoes and in tuna and chopped - egg salads. It is great with beef and with a variety of meats, and delicious mixed with mayonnaise and spread on roast beef or turkey sandwiches. Horseradish is an interesting addition to vinaigrettes, and it adds zip when sprinkled over soups, especially borscht and creamed soups such as potato or leek. For a juicy, great-tasting hamburger, mix grated fresh horseradish into the meat before grilling.

