



## Cocktail Meatballs

### Ingredients:

- 1 jar Silver Spring Pineapple Apricot Horseradish
- 1 tablespoon soy sauce
- 2 teaspoons Silver Spring Honey Mustard
- 1/8 teaspoon onion salt
- 3/4 teaspoon dried parsley flakes
- 1 1/2 pounds premade cocktail meatballs

### Directions:

Combine Pineapple Apricot Horseradish, soy sauce, honey mustard, onion salt, and parsley flakes and cook on low heat until warm. Heat premade meatballs. Drain liquid, if any. Add sauce and heat thoroughly. Serves 8.



## Our Story

Founded in 1929 when Ellis Huntsinger started growing horseradish and other vegetable crops on a few acres of land near a fresh water spring south of Eau Claire, Wisconsin, Huntsinger Farms now grows corn, soybeans, wild rice, horseradish, and forage crops on over 9,000 acres of prime Wisconsin and Minnesota farmland.

In the early days, Ellis prepared and bottled the horseradish by hand in an old milk shed behind his house and sold it locally to help augment his income during Wisconsin's long cold winter months.



Ellis Huntsinger discovered that the addition of fresh sweet dairy cream helped further enhance the flavor, heat, and longevity of prepared horseradish. This discovery helped him expand his horseradish sales to markets throughout the United States.

Currently owned by Ellis Huntsinger's granddaughter and her two sons, the company has been family owned and operated for 75 years and through four generations. A talented management team and an exceptional group of employees remain dedicated to providing the service and product quality that have been key to our success.

## Huntsinger Companies

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## Silver Spring Holiday Recipes



# Taste the difference!



## Filet of Beef Tenderloin Roasted With Horseradish

### Ingredients:

- 1 whole tenderloin of beef
- 1 to 2 (8 oz.) bottles of any Silver Spring Horseradish
- salt
- freshly ground pepper

### Directions:

Preheat oven to 400° F. Place the filet in a roasting pan and cover with a generous layer of horseradish, and salt and pepper to taste. The horseradish layer keeps the meat moist and imparts a mild garlic-like flavor to the meat when cooked. Roast filet for 35 to 45 minutes for medium rare. Slice thinly and serve with Silver Spring Horseradish Sauce.

## Mashed Potatoes with Horseradish

### Ingredients:

- 5 potatoes, peeled and quartered
- 2 tablespoons butter, divided
- Ground black pepper
- 1/2 cup sour cream
- 1 tablespoon Silver Spring Prepared Horseradish
- 2 teaspoons minced parsley



### Directions:

Bring a large pot of salted water to boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and mash with 1 tablespoon butter and black pepper. Stir in sour cream, horseradish, and parsley. Whip potatoes and place in a medium service bowl. Top with 1 tablespoon butter.

## Cranberry Meatloaf

### Ingredients:

Combine in a medium bowl:

- 1 lb. meatloaf mix...ground pork, lamb, and/or beef
- 1 egg
- 1 small onion, chopped
- 1 slice pumpernickel bread – cut in small cubes
- 1 slice rye bread – cut in small cubes
- 1 teaspoon freshly grated parmesan cheese
- 1 teaspoon Silver Spring Honey Mustard
- 2 teaspoons Worcestershire sauce
- 1 tablespoon ketchup
- 3 tablespoons Silver Spring Cranberry Horseradish

### Directions:

Heat oven to 350° F. Mix all ingredients together, except ketchup and cranberry horseradish, in a medium sized bowl. Spread mixture into an ungreased loaf pan. Mix cranberry horseradish and ketchup together in a small bowl until well combined, and spread on top of meat loaf. Bake uncovered 50 to 60 minutes, until meat is no longer pink in center. Let stand 5 minutes, and remove from pan. Serve with extra cranberry horseradish for dipping.

## Cranberry Horseradish Spread

### Ingredients:

- 1 package (8 oz.) cream cheese
- 1 jar (8.5 oz.) Silver Spring Cranberry Horseradish

### Directions:

Place the block of cream cheese on a plate and pour the Cranberry Horseradish over the cream cheese. Garnish with fresh cranberries and serve with crackers.



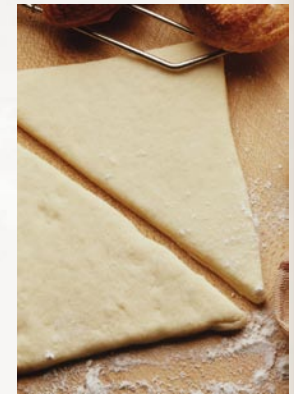
## Cream Cheese Horseradish Puffs with Pastrami

### Ingredients:

- 1 package (17.3 oz.) frozen puff pastry sheets
- 8 oz. diced pastrami
- 8 – 10 oz. cream cheese
- Scant 1/4 cup Silver Spring Prepared Horseradish
- Scant 1/4 cup Creole or grainy mustard

### Directions:

Preheat oven to 400°F. Thaw pastry sheets according to directions on package. Roll the sheets on a lightly floured board to slightly enlarge them to 12-inch by 12-inch size. Cut each sheet into 16 squares (about 3 inches by 3 inches). As you work one-by-one with the squares, pull each to enlarge slightly before filling. On each pastry square place about 1/4 ounce (1/2 tablespoon) of pastrami, about 1/2 tablespoon cream cheese, 1/2 teaspoon horseradish and 1/2 teaspoon mustard. Form a package around the filling by folding dough over so all sides meet. Be sure to seal tightly so the filling does not ooze out. Bake for 15-18 minutes on a cookie sheet until tops are browned and pastry is cooked through. Cool slightly, serve while hot.



## Cocktail Shrimp Spread

### Ingredients:

- 1 package (8 oz.) cream cheese
- 1 jar (8 oz.) Silver Spring Cocktail Sauce
- 8 oz. of shrimp, frozen or canned

### Directions:

Soften cream cheese and spread on a plate. Pour cocktail sauce over the cream cheese. Rinse off and drain shrimp. Spread the shrimp on top of the sauce. Serve with crackers.

