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Wisconsin's Silver Spring Foods Adds Three Wasabi Flavored Sauces

Three new wasabi flavored sauces, including cranberry, mango and pineapple feature fresh horseradish grown at Silver Spring Foods in Eau Claire, WI.

Silver Spring Cranberry Wasabi, a blend of wasabi, horseradish and cranberries, grown in Wisconsin, adds a kick to turkey, chicken, pork, and ham.

Silver Spring Mango Wasabi Sauce combines the sweetness of mango with wasabi, to create an extra punch for egg rolls, dips, shrimp, and seafood.

Silver Spring Pineapple Wasabi Sauce offers a tropical blend of fruits, fresh horseradish and wasabi to marinate meats, add to gravies and dipping sauces.

Eric Rygg, Silver Spring's marketing manager, said that, in addition to online recipes, many consumers are creating their own uses. The sauces are available at major grocery chains and fine food stores nationwide and can also be ordered online.

Silver Spring, the largest grower and processor of horseradish in the country and one of America's top specialty mustard manufacturers, created the shelf stable sauces to provide another way to enhance the flavor of meats, fish and vegetables. The family-owned business started in 1929, when the original owner sold his homegrown horseradish door to door.

www.silverspringfoods.com