



CS Tartar Sauce

Source: adapted from inspiredtaste

Yield: 3/4 cup 17 Jan 2020

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The Captain's Shack

Prep: 10 min **Refrigerate:** 30 min

Total: 40 min

Note: Just a few seconds of stirring turns the sauce into a creamy and delicious mixture. Then, for the best tartar sauce, refrigerate it for at least 30 minutes. It gets better and better overtime. This easy homemade tartar sauce is extra creamy and perfect when served next to shrimp, fish sticks, crab cakes, and even roasted veggies.

Keep tightly covered in the refrigerator for one week.

Ingredients:

½ c Mayonnaise, try homemade mayonnaise or Japanese Kewpie

1 small Dill Pickle, chopped very small, about 3 T

1 T fresh squeezed Lemon Juice, plus more to taste

1 T Capers, rinsed and chopped

1 T chopped fresh Dill or 1 t dried Dill

1 t Worcestershire Sauce, or to taste

½ t Dijon Mustard, or to taste

Celtic sea Salt and fresh ground Tellicherry Black Pepper

Directions:

Combine the mayonnaise, pickles, lemon juice, capers, dill, Worcestershire sauce, and mustard in a small bowl and stir until well blended and creamy.

Season with a pinch of salt and pepper. Taste then adjust with additional lemon juice, salt, and pepper.

For the best flavor, cover and store in the refrigerator for at least 30 minutes before using.