



Chef Storms Cajun Tartar Sauce

Author: Exec Chef Storm Hodge,
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Ingredients

1 1/8 t Butter
1/8 ea Yellow Onion
finely chopped
1/4 ea Golden Delicious
Apple, peeled and
chopped fine
1/3 c Mayonnaise
1 T Sweet Relish
1/4 t Adobo Sauce
1/4 t Tobasco
1/4 ea Lemon Juice,
fresh squeezed
1 ea clove Garlic,
chopped fine

Categories: Sauces

Servings: 4

Description: Exec Chef Storm Hodge of Parma Ridge Winery Bistro in Parma, Idaho was kind enough to share this with me. Thank-You!

Yield: 1/2 c

Directions

- 1) In a saute pan, melt butter over low heat. Add the onions and saute for 3 minutes. Then add the apples and saute for 3 more minutes.
- 2) Transfer to a mixing bowl and let cool. Add remaining ingredients and mix well. Taste and adjust seasoning if necessary.
- 3) Refrigerate 3 hours before service.