

# Tartar Sauce

*Author: Bob and Robin Young*

*Source: Adapted from Epicurious*

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 30 minutes

Yield: 1 1/2 c

*Description: A really nice, a little spicy, tartar sauce.*

**Categories: Sauces**



## Ingredients:

1 c Mayonnaise  
2 T Cornichons, diced  
fine  
2 T Gherkins, diced  
fine  
1 T Capers, drained  
1/2 T Parsley, dried  
2 t Lemon Juice,  
fresh  
2 t Dijon Mustard  
1/2 T Tarragn, dried  
1/2 T Worcestershire  
sauce  
1/4 t Sriracha Hot  
Sauce, or to taste

## Directions:

Place all in a medium mixing bowl. Whisk together to blend and refrigerate 1 hour before using.

Seal tightly and keep in the refrigerator for up to 2 days.