



CS Tartar Sauce

Source: adapted from *inspiredtaste.net*

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PDF: CS-Tartar-Sauce-Best.pdf

Prep: 10 min Refrig: 10 min Yield: 1½ cups

Note: Quick and easy to make. Delicious. Don't buy store tartar sauce again.

Ingredients:

½ c Mayonnaise

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

1 T fresh Lemon Juice, plus more to taste

1 T Capers, chopped

1 T fresh Tarragon, diced

1½ t Worcestershire Sauce

1 t Dijon mustard

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.

Keep, tightly covered, in the refrigerator for one week.