

# Tartar Sauces

## Version 1

### Ingredients

#### Large Batch

- 1 Cup Mayonnaise
- 1 Tablespoon Diced Dill Pickle (or Dill Relish)
- 2 Tablespoon Dill Pickle Juice (or Lemon Juice)
- 1 Tablespoon Dried Minced Onion
- ¼ teaspoon Salt
- ¼ teaspoon Pepper

#### Small Batch

- 1/3 Cup Mayonnaise
- 1 teaspoon Diced Dill Pickle (or Dill Relish)
- 2 teaspoon Dill Pickle Juice (or Lemon Juice)
- 1 teaspoon Dried Minced Onion
- Salt and Pepper to Taste

### Preparation

Mix tartar sauce with a whisk at least one hour in advance, preferable a day in advance. Allow it to sit in the refrigerator to marry the ingredients. Whisk it again prior to serving.

## Version 2

### Ingredients

- 1 cup mayonnaise
- 3 Tablespoons chopped dill pickles (or relish)
- 2 Tablespoons lemon juice
- 2 teaspoons capers (chopped)
- 2 teaspoons dijon mustard (or a good gourmet mustard)
- ¼ teaspoon salt
- ¼ teaspoon black pepper (freshly ground)

### Preparation

Mix tartar sauce with a whisk at least one hour in advance, preferable a day in advance. Allow it to sit in the refrigerator to marry the ingredients. Whisk it again prior to serving.