



TARTAR SAUCE

I LOVE Tartar Sauce. I will make (or order) sea food just as a vehicle for lots of tartar sauce. And nothing, in my opinion, is better than homemade! Here is the recipe I use. It's actually more of an ingredient list than a recipe, since most ingredient amounts are "to taste". I recently made grilled salmon and slathered it with this amazing stuff. Please try this! Keeps in the fridge for a week or so.

HOMEMADE TARTAR SAUCE

1 cup mayo
2 to 3 tablespoons chopped capers
2 to 3 tablespoons minced shallot or red onion or sweet onion
2 to 3 tablespoons chopped fresh parsley
2 to 3 tablespoons sweet pickle relish (Some folks like dill pickle relish. Not me!)
Salt & Pepper to taste
A little caper juice, to taste