



Tartar Sauce Recipe

Prep Time: 15 minutes **Total Time:** 15 minutes

Homemade Tartar Sauce is way better than any store-bought version. This has just the right taste and texture. It's perfect for fish sticks, or with crab cakes or salmon cakes.

Author: Natasha of NatashasKitchen.com

Course: Condiments

Cuisine: American

Skill Level: Easy

Cost to Make: \$3

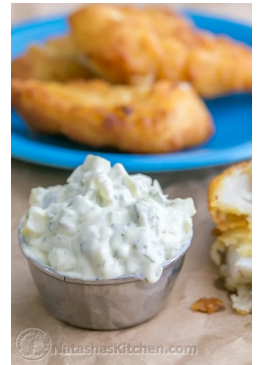
Servings: 8 servings or 1 1/2 cups total

Ingredients

- 1 cup **real Mayonnaise**
- 1 cup dill pickles, finely chopped
- 1 Tbsp dill, fresh or frozen, OR 1 tbsp finely chopped fresh parsley
- 1 tsp **lemon juice**
- 1 tsp **sugar**
- 1/4 tsp black pepper, freshly ground
- 2 Tbsp **onion**, finely chopped, optional

Instructions

1. Combine all ingredients in a bowl and stir to combine.
2. Add more lemon juice or pickles if desired.



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