



Homemade Tartar Sauce



Ingredients:

- ½ Cup Hellman's or Duke's mayonnaise
- 1 Small dill pickle, chopped very small (3 TBLs)
- 1 TBL Fresh lemon juice, plus more to taste
- 1 TBL Capers, chopped, optional, but recommended
- 1 TBL Chopped fresh dill or 1 tsp dried dill
- ½ tsp Dijon mustard
- ½ to 1 tsp Worcestershire sauce
- Salt and fresh ground black pepper

Method:

1. In a small bowl, stir together the mayonnaise, pickles, lemon juice, capers, dill, mustard, and Worcestershire sauce until the mixture is well blended and creamy. Season with a pinch of salt and pepper, then taste and adjust the seasonings as needed.
2. For the best flavor, cover the bowl and refrigerate for 15 minutes before serving. This time in the fridge allows all the flavors to mingle and makes a big difference in the final taste.