

# Red Lobster® Tartar Sauce

*Red Lobster® Restaurant*



*"This is the sweet, creamy version of tarter sauce the Red Lobster® chooses for their fish entrees. This is a highly requested recipe that will help you create a quick and tasty sauce that has the look and flavor of the real thing. Use the sauce to dress up your next home-cooked fish platter or as a spread on a variety of sandwiches."*

## Ingredients

½ cup mayonnaise  
1½ tablespoons finely minced onions  
1 tablespoon sweet pickle relish  
1½ teaspoons shredded & chopped carrot (bits the size of rice)  
1½ teaspoons sugar

## Cooking Method

Combine all ingredients in a small bowl.

1. Mix thoroughly by hand or with an electric mixer until the sauce is smooth and consistent, and completely blended.
2. Transfer the sauce to any small, air tight container.
3. Close tightly and store in the refrigerator until ready to use.