

Tartar Sauce

Elizabeth Powell

Serves: 4



This is my favorite tartar sauce.

Ingredients

1 teaspoon fresh lemon juice
1 cup mayonnaise
2 tablespoons gherkins, chopped
1 teaspoon fresh parsley, chopped
1 teaspoon pimento, chopped
Tabasco sauce

Cooking Method

Mix lemon juice and mayonnaise in a small bowl.

1. Stir in chopped pickles, parsley, and pimento.
2. Season to taste with a few drops of Tabasco sauce.
3. Cover and chill for ½ to 1 hour to blend flavors.