

Tartar Sauce

Makes about 1 ½ cups

Ingredients:

- 300 grams mayonnaise
- 1 dill pickle, chopped very small
- 2 tablespoon lemon juice, plus more to taste
- 2 tablespoon capers, chopped
- 2 tablespoon fresh dill, chopped
- 1 teaspoon Worcestershire sauce
- 1 teaspoon Dijon mustard
- Salt and ground black pepper, to taste

Directions:

1. Prepare all ingredients as per the instructions above.
2. Combine the mayonnaise, pickles, lemon juice, capers, dill, Worcestershire sauce, and mustard in a small bowl and stir until well blended and creamy.
3. Season with a pinch of salt and pepper. Taste then adjust with additional lemon juice, salt, and pepper.
4. For the best flavour, cover and store in the refrigerator for at least 30 minutes.

Keep, tightly covered, in the refrigerator for one week.