



## *Best Ever Tartar Sauce*



### **Ingredients:**

- $\frac{3}{4}$  cup mayonnaise
- $\frac{1}{4}$  cup crème fraîche or sour cream
- $\frac{1}{4}$  cup finely chopped dill pickles (use cornichons, slightly sweet and more crunch)
- 2 tablespoons capers, rinsed/drained and roughly chopped
- 1 small shallot, finely minced
- 1 clove garlic, finely minced
- 1 tablespoon chopped fresh parsley (fresh dill is also a great option for seafood)
- 2 teaspoons fresh lemon juice
- 1 teaspoon Dijon mustard
- $\frac{1}{4}$  teaspoon onion powder
- $\frac{1}{4}$  teaspoon freshly ground black pepper
- $\frac{1}{4}$  teaspoon hot pepper sauce (optional)
- 1 tablespoon finely chopped olives (optional)
- 1 teaspoon horseradish (optional)

### **Method:**

1. Place all the ingredients in a medium-sized bowl and stir to combine. Chill for at least 2 hours or overnight before serving. The longer the better as the flavors improve over time.