



## *Best Tartar Sauce with Home Made Mayonnaise*



### **Ingredients, Tartar Sauce:**

- ½-cup fresh homemade mayonnaise
- 1 small dill pickle, chopped very small (3 tablespoons)
- ½ to 1-tablespoon fresh lemon juice, plus more to taste
- 1 tablespoon capers, chopped, optional
- 1 tablespoon chopped fresh dill or 1 teaspoon dried dill
- ½ to 1 teaspoon Worcestershire sauce
- ½-teaspoon Dijon mustard, optional
- Salt and fresh ground black pepper

### **Method:**

1. Combine the mayonnaise, pickles, lemon juice, capers, dill, Worcestershire sauce, and mustard in a small bowl and stir until well blended and creamy.
2. Season with a pinch of salt and pepper. Taste, and then adjust with additional lemon juice, salt, and pepper. Cover and store in the refrigerator for at least 30 minutes.
3. Keep, tightly covered, in the refrigerator for one week.

## *Homemade Mayonnaise*



### **Ingredients:**

- 1 large egg at room temperature
- 1 tablespoon Dijon mustard
- 1 tablespoon red or white wine vinegar
- ¼ teaspoon kosher salt, or more to taste
- 1 cup neutral flavored oil, grapeseed, safflower or canola are best
- 1 teaspoon fresh lemon juice, optional

**Prepare Equipment:**

1. If you have a large food processor, use the smaller bowl attachment that came with your processor so that the bowl is not too large for the amount of mayonnaise this recipe makes. Not using the smaller bowl can prevent the mayonnaise from emulsifying since the mixture will not have enough contact with the blade.
2. If you do not have the smaller bowl attachment, making the mayonnaise with an immersion blender or by hand are alternatives. Alternatively, simply make a larger batch, double the recipe, and use the standard bowl attachment.

**Method, Mayonnaise:**

1. Add egg to the small bowl of a food processor and process for 20 seconds. Add the mustard, vinegar, and salt. Process for another 20 seconds.
2. Scrape the sides and bottom of the bowl, turn the food processor on then begin to slowly add the oil in tiny drops until about a quarter of the oil has been added (this is critical for proper emulsification).
3. When you notice that the mixture is beginning to thicken and emulsify, you can be a little less strict. With the processor on, continue to add it slowly, but increase to a very thin stream instead of drops of oil.
4. When all of the oil has been added, scrape the bottom and sides of the bowl and process for an extra 10 seconds. Taste mayonnaise for seasoning then add salt, lemon juice, or extra vinegar to taste.

**Note:**

- If the mayo seems too thin, slowly stream in more oil with the processor running until thick.
- Store covered in the refrigerator up to a week.
- When choosing eggs for homemade mayonnaise, go for fresh, properly refrigerated, clean grade A or AA eggs with intact shells.
- Olive oil can be a little overpowering so use one that is light and fruity and consider only replacing half of the oil called for in the recipe with olive oil and use something more neutral for the rest.
- While we have never had this recipe for mayonnaise break on us, if it happens to you do not fret! You really should be able to fix it. Add about 1 teaspoon of mustard to a bowl then slowly beat the broken mayonnaise into the mustard until it becomes emulsified and creamy again (a tip from Julia Child). Another trick is to repeat the same process, but replace the teaspoon of mustard with an egg yolk.