The ULTIMATE Tartar Sauce



Ingredients:

- 1 cup mayonnaise (full-fat like Hellmann's)
- 1/3 to ½ cup finely chopped dill pickles or cornichons
- 1 to 2 TBLSs drained capers, finely chopped
- 1 small shallot, finely minced (or 2 TBLSs finely chopped onion)
- 1 TBLS fresh lemon juice
- 2 TBLSs fresh parsley or dill, finely chopped
- 1 tsp Dijon mustard (optional, for depth)
- ½ tsp sugar (optional, to balance acidity)
- Salt and freshly ground black pepper to taste

Method:

1. Finely chop the pickles, capers, shallot, and fresh herbs so they distribute evenly.
2. In a medium bowl, combine the mayonnaise, lemon juice, Dijon mustard, and sugar if using.
3. Stir in the chopped pickles, capers, shallot, and herbs.
4. Add salt and freshly ground black pepper to taste
5. Cover and let the sauce sit in the refrigerator for at least 30 minutes before serving to let the flavors blend.