Tartar Sauce

Quick · Make-ahead · Makes about 1¼ cups

Ken's note: TBD

The classic with fish, crab cakes, and salmon cakes. It tastes best after a rest in the fridge.

Ingredients

- 1 cup mayonnaise
- ⅓ cup finely chopped dill pickles (or ¼ cup well-drained dill relish)
- 2 Tbsp capers, drained, rinsed, and roughly chopped
- 2 Tbsp chopped fresh parsley (or 1 Tbsp dill)
- 1 Tbsp minced shallot or yellow onion
- 1 Tbsp fresh lemon juice
- 1 tsp Dijon mustard
- A pinch of sugar (optional)
- ¼ tsp black pepper
- Salt

Method

1. Stir everything together in a small bowl. Taste, and add more lemon for brightness, more pickle for tang, or a pinch of sugar if it is too sharp. Salt at the end; the pickles and capers are already salty. Cover and chill at least 15 minutes, up to 30, before serving.

Notes

Variations. add horseradish for heat, a little Old Bay for a seafood kick, or a dash of hot sauce. For a lemon-herb version, use 2 Tbsp lemon juice and 1 tsp zest. Dill pickles or cornichons give the best crunch; sweet pickles make a sweeter sauce.

Keeps about 5 days in the fridge. See Seafood Pan-Sear and Seafood Bake, Roast, and Broil in Mains, and Mini Crab Cakes in Appetizers.