



JERNEJ KITCHEN

TARTAR SAUCE

Tartar Sauce is a simple 5-Minute recipe for a homemade sauce. It goes great with fish and seafood. This recipe is gluten-free and perfect for all seasons.

SERVES	6	PEOPLE
PREPARATION:	5	MINUTES

TARTAR SAUCE

200 g (1 cup) mayo

1 tbsp diced pickles

1 tbsp diced capers

1 tbsp diced parsley (or dill,
tarragon)

1 tsp lemon juice, freshly squeezed

1/2 tsp lemon zest

HOW TO MAKE TARTAR SAUCE

In a small bowl, combine mayo, pickles, capers, parsley, lemon juice, and lemon zest. Stir with a spoon, and serve or place in the fridge until needed.

TOOLS AND EQUIPEMENT

small bowl

kitchen knife

cutting board