



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