

Tartar Sauce

Tartar sauce is such an easy thing to buy, but when Nana is serving, it is always fresh. Once you try it, you'll think you have to have homemade tartar sauce every time, especially when serving fried fish.

Ingredients

- ½ cup mayo
- ½ cup sour cream
- 1 teaspoon Dijon mustard
- 1 tablespoon onion, finely chopped
- 1 clove garlic, grated
- 2 tablespoons sweet relish
- 1 tablespoon dill pickle relish
- ½ teaspoon black pepper
- ½ teaspoon granulated garlic
- ½ teaspoon granulated onion
- ½ teaspoon salt
- 2 tablespoons dill, chopped



Instructions

Stir all ingredients together and serve cold.


Nana's Kitchen
Made With Love and Purpose