

# Tartar Sauce Recipe

Homemade Tartar Sauce is way better than any store-bought version. This has just the right taste and texture. It's perfect for fish sticks, or with crab cakes or salmon

Servings: 8 servings or 1 1/2 cups total

Calories: 196

Prep Time: 15 minutes

Total Time: 15 minutes

## Ingredients:

- 1 cup real Mayonnaise
- 1 cup dill pickles, finely chopped
- 1 Tbsp dill, fresh or frozen, OR 1 tbsp finely chopped fresh parsley
- 1 tsp lemon juice
- 1 tsp sugar
- 1/4 tsp black pepper, freshly ground
- 2 Tbsp onion, finely chopped, optional

Combine all ingredients in a bowl and stir to combine.

Add more lemon juice or pickles if desired.

Author: Natasha of [NatashasKitchen.com](http://NatashasKitchen.com)