

# Carolyn's Homemade Tartar Sauce

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## Ingredients

Yield: 1 Cup

- 1 Cup Mayonnaise
- 2 to 3 Tablespoons Green Onions or Shallots, finely chopped
- 1 Clove Garlic, finely minced
- 1 Tablespoon Dill Relish (not Sweet Relish)
- 2 Teaspoons Capers, finely chopped
- 1½ Teaspoons Dried Parsley
- 1 Teaspoon Lemon Juice
- ¼ Teaspoon or To Taste Cayenne Pepper (optional)
- To Taste Salt and Black Pepper or Grand Diamond All Purpose Seasoning

## Directions

Prepare the ingredients that need to be chopped and minced. Combine all of the ingredients in a medium size bowl and stir to combine. This tartar sauce is best when made about an hour or more in advance. Keep refrigerated.