

# TARTAR SAUCE

F EASY

Last Modified: 12/20/2014

PREP: 45 Min  
COOK: N/A

SUE K'S-SAUCE

**MAKES 6 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
<b>HOMEMADE MAYONNAISE</b>			
3	Large	Egg Yolks	
1/4	Cup	Malt Vinegar (Old London)	
1 1/2	Cups	Mild Flavored Oil - (NOT Olive)	
<b>TARTAR SAUCE</b>			
1	Recipe	Recipe: Homemade Mayonnaise (Above)	
OR TAKE THE EASY ROUTE			
1 1/2	Cups	Mayonnaise (Hellmann's)	
6	Oz	Cornichons (Roland) Tiny Crisp Dills	Fine Chop
2	Large	Shallots	Fine Chop
4	Tbsp	Whole Grain Mustard	
1	Tsp	Celery Salt	
1/4	Tsp	Cayenne Pepper	To Taste
<b>PREPARATION</b>			
<b>FACTOID</b>	This is the best Tartar Sauce you will ever have. The "Easy Route" takes mere minutes to make. You can whip it up while the Fish are frying.		
<b>TOOLS</b>	1) Food Processor OR Blender 2) Small Mixing Bowl 3) Box Grater		
<b>PREP</b>	<b>TARTAR SAUCE</b> 1) Finely chop the Shallots and set them aside. 2) Finely chop the Pickles and add them on top of the Shallots		
<b>1</b>	<b>MAKE THE MAYONNAISE:</b> Add the Egg Yolks and Malt Vinegar in a food processor. Turn on processor & mix until smooth. Very slowly drip in just a bit of the Oil, mix until it begins to emulsify, once the emulsification process begins, you may then, slowly drizzle in the remainder of the Oil and continue to mix it until very smooth and thick.		
<b>2</b>	<b>MAKE THE TARTAR SAUCE:</b> Add the Pickles and Shallots in a small mixing bowl, fold in the Mayonnaise (Homemade or Store Bought), add the Mustard, Celery Salt and Cayenne Pepper to taste and mix together well.		
<b>3</b>	Chill the Sauce for 30 minutes to allow the flavors to marry.		
<b>SERVE</b>	Serve while cold.		