

Tartar Sauce

Ingredients:

- 1 cup of good quality mayonnaise.
- 1 tbl spoon of each of the following:
 - Gherkins
 - Fresh Capers
 - Curly Parsley
 - Fresh Mint.
 - 2 teaspoons of W.W.S.
 - Salt & Pepper to taste.
 - 2 teaspoons of lemon juice
 - Sour Cream

Method:

- Cut all the greens to as small as you can.
- Combine with the mayo, lemon juice, W.W.S, salt & pepper.

****Note: It's best to make to 2 days before you want to use it. This recipe will keep for a couple of weeks. The secret to making the tartar sauce is to hide the mayo, so just keep going with more of the same until it's what you like.***