

Home Made Tartar Sauce

Phillip Jones

Ingredients:

1-2 large Spoons Mayonnaise (can be low fat or olive oil type, I prefer Duke's brand)
Homemade or store bought hotdog or pickle relish, sweet pickle(not bread & butter).

Directions:

In a bowl about the size of a cereal bowl, add the spoons full of Mayo (I use the size used to serve cooked vegetables or gravy). (Add more if you need more.)

Next spoon out 2-3 (regular) tablespoons of hot dog relish, sweet pickle relish; or chop up finely some sweet pickle, such as: Sweet Gherkin, Crystal Pickle or 14 day Pickle.

Stir Mayo, and either spoon in or, pour in relish or chopped pickle. Add some of the juice or syrup if you want to thin down some.

Mix ingredients according to amount desired, and taste.