

Dill Tartar Sauce

*Kardea Brown - Charleston, SC
Food Network Magazine - June 2020*

*1 cup mayonnaise
2 to 3 tablespoons chopped
dill pickles
1 tablespoon capers
1 tablespoon fresh lemon
juice
2 teaspoons chopped fresh
dill
1 teaspoon sugar
Kosher salt
freshly ground pepper*

In a medium bowl, mix the mayonnaise, pickles, capers, lemon juice, dill seasoning and sugar.

Season with salt and pepper.

Per Serving (excluding unknown items): 1649 Calories; 188g Fat (95.1% calories from fat); 4g Protein; 17g Carbohydrate; 3g Dietary Fiber; 77mg Cholesterol; 4995mg Sodium. Exchanges: 2 1/2 Vegetable; 0 Fruit; 16 Fat; 1/2 Other Carbohydrates.