

Betty's Tart and Tangy Tartar Sauce Recipe



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In this video, Betty demonstrates how to make a scrumptious Tart and Tangy Tartar Sauce. This sauce goes wonderfully with the full Southern Catfish Dinner prepared in bettyskitchen. (The remaining videos will be uploaded within the next few days.)

Ingredients:

- ½ cup mayonnaise
- 1 tablespoon dill pickle relish
- 1 tablespoon chopped green olives stuffed with pimientos
- ½ tablespoon minced onion
- ½ tablespoon fresh chopped parsley (or ½ teaspoon dried parsley)
- ½ tablespoon lemon juice
- dash of garlic salt

In a small mixing bowl, combine ½ cup mayonnaise, 1 tablespoon dill pickle relish, 1 tablespoon chopped stuffed green olives, ½ tablespoon minced onion, ½ tablespoon chopped fresh parsley, ½ tablespoon lemon juice, and a dash of garlic salt. Stir until blended. Place into serving dish, cover with plastic wrap, and refrigerate until ready to use. This Tart and Tangy Tartar Sauce will be great with fish, shrimp, or crab—and, particularly with Bettys Southern Catfish Dinner! Enjoy!!!