

Tartar Sauce 2

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Ingredients

1 cup mayonnaise
1 tablespoon thinly sliced fresh chives
2 tablespoons chopped dill pickles
1 tablespoon capers, drained
1 large hard-cooked egg, peeled and chopped
1 1/2 teaspoons fresh lemon juice
1/2 teaspoon dill pickle juice from jar
1/4 teaspoon dried tarragon, basil, or parsley
1/8 teaspoon ground cayenne
Salt and pepper to taste

Directions

Stir together mayonnaise; chives; chopped pickles; capers; egg; lemon juice; pickle juice; dried tarragon, basil, or parsley; and ground red pepper in a small bowl. Add salt and pepper to taste. Cover and chill 30 minutes before serving. Refrigerate up to 3 days.