

Tartar Sauce Recipe

Ingredients:

1. 1 cup Mayonnaise
2. 1 table spoon relish
3. 1 tea spoon homemade hot mustard
4. A dash of black pepper
5. A dash of dried mint powder

Method:

Take a large bowl. Put one cup Mayonnaise in it. Then add 1 table spoon of relish to it. Also add 1 tea spoon of Chef Pops homemade hot mustard. Now add black pepper and dried mint powder to the mix. Blend all of it well.

Wow the TARTAR SAUCE is now ready to eat. You can eat this sauce with any kind of seafood. It enhances the taste of seafood. It's a simple and tasty recipe.

Enjoy.

Chef Pops