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Tarter Sauce

Tarter sauce is a classic condiment that is typically served with seafood dishes. It is a creamy and tangy sauce that adds a burst of flavor to fried fish, shrimp, or crab cakes. This recipe will show you how to make your own delicious tarter sauce at home.

Recipe Type: Standard

Prep Time: 10 mins

Cook Time: N/A

Total Time: 10 mins

Recipe Yield: 200 grams

Number of Servings: 10

Serving Size: 20 g

Ingredients

1 c	mayonnaise
0.5 c	dill pickles, finely chopped
0.25 c	yellow onion, finely chopped
2 tbsp	Lemon juice
1 tbsp	fresh dill, chopped

0.5 tsp Salt

0.25
tsp Black pepper

Directions

Step 1

Mixing

In a bowl, combine mayonnaise, dill pickles, yellow onion, lemon juice, fresh dill, salt, and black pepper.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Stirring

Stir well until all ingredients are thoroughly combined.

Prep Time: 0 mins

Cook Time: 0 mins

Step 3

Taste and adjust seasoning if necessary.

Prep Time: 0 mins

Cook Time: 0 mins

Step 4

Refrigerating

Refrigerate for at least 1 hour before serving to allow flavors to meld together.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 94 kcal

Fat: 10 g

Protein: 0 g

Carbohydrates: 2 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Protein	0 g	0%	0%
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Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	2 g	3.64%	4%
Fibers	0 g	0%	0%
Sugars	1 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	3 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	10 g	35.71%	40%
Cholesterol	3 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	2 mg	2.22%	2.67%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	150 mg	6.52%	6.52%
Calcium	1 mg	0.1%	0.1%
Iron	1 mg	12.5%	5.56%
Potassium	13 mg	0.38%	0.5%
Zinc	0 mg	0%	0%
Selenium	1 mcg	1.82%	1.82%

Recipe Attributes

Events

Christmas

Easter

Thanksgiving

Birthday

Wedding

Halloween

Valentine's Day

Mother's Day

Father's Day

New Year

Anniversary

Baby Shower

Bridal Shower

Graduation

Back to School

Barbecue

Picnic

Game Day

Cuisines

Italian

Chinese

Meal Type

Lunch

Dinner

Snack

Supper

Difficulty Level

Easy

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