



Recipe #S3 Tartar Sauce

Serving Size and Ingredients: 1 oz.

25 Servings	50 Servings	100 Servings	Ingredients
4 cups + 2 Tbsp.	8 1/3 cups	16 2/3 cups	Mayonnaise
1 1/3 cups + 1 Tbsp.	2 3/4 cups	5 1/2 cups	Pickle Relish
1/4 cup + 1 tsp.	1/2 cup + 1 tsp.	1 cup + 1 Tbsp.	Capers
4 1/4	8 1/4	16 1/2	Hard Cooked Eggs
4 1/4 dashes	8 1/4 dashes	16 1/2 dashed	Worcestershire Sauce
4 1/4 dashes	8 1/4 dashes	16 1/2 dashes	Hot pepper Sauce

North Central New Mexico Economic Development District
 Council of Governments
 Non-Metro Area Agency on Aging
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Instructions:

- 1. In a small bowl, mix together mayonnaise, sweet pickle relish, capers, and egg. Season to taste with salt and white pepper. Add a dash of Worcestershire sauce and a dash hot pepper sauce. Stir. Chill.***