

Tartar Sauce | Plant-Based

Swick

Makes 2 cups | Active Time: 10 minutes | Total Time: 10 minutes

Step 1: Making the Tartar Sauce

- 2 cups vegan mayonaise
- 2 to 3 tbsp finely minced cornichon*
- 2 to 3 tbsp finely minced capers
- 1 tbsp finely minced shallot
- 1 to 2 tbsp finely minced fresh tarragon
- 1 tbsp finely minced flat-leaf parsley
- juice of 1/2 a lemon
- sea salt, to taste
- freshly ground black pepper, to taste

To start, gather and prepare your mise en place.

Next, in a medium bowl, combine all of the ingredients and then taste for seasoning, adding more pickles, capers, lemon juice and/or salt and pepper as needed. The amount of each ingredient really comes down to personal preference. If you really like tarragon, add a bit more of that, if you like your tartar sauce more tart, add more cornichon and/or more pickles — think of this recipe more as a rough guide to your favorite tartar sauce.

Note: The type of cornichon matters (at least to us it matters). We prefer the non-sweet classic French cornichon, rather than the often sweeter ones (sometimes called gherkins as well) that are often mistaken for the same things, but they really are nothing alike.