## Tartar Sauce | Plant-Based

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

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## **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 nonsweet 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.