

# Lemon-Dill Tartar Sauce

Bright, tangy tartar with red onion, fresh dill, and a splash of pickle brine. Makes about 1.5 cups (8 servings).

## Ingredients

- 1 cup mayonnaise
- 1/3 cup dill pickles, finely chopped
- 2 tbsp red onion, finely minced
- 1 tbsp fresh dill, chopped
- 1 tbsp pickle brine
- 1 tbsp lemon juice
- 1 tsp lemon zest
- 1/4 tsp black pepper
- 1/4 tsp salt

## Instructions

- 1 In a bowl, stir together the mayonnaise, chopped pickles, red onion, and fresh dill.
- 2 Add the pickle brine, lemon juice, lemon zest, black pepper, and salt. Mix well.
- 3 Cover and refrigerate at least 30 minutes so the flavors meld. Taste and adjust salt or lemon before serving.

**Notes:** Keeps 1–2 weeks in an airtight container in the fridge, limited by the freshness of the mayo. Adjust brine or lemon for more tang.