



Homemade Tartar Sauce



Vegetarian



Gluten Free



Dairy Free

READY IN



45 min.

SERVINGS



5

CALORIES



317 kcal

SAUCE

Ingredients



0.3 cup dill pickle relish drained



1 cup mayonnaise



2 tablespoons vidalia sweet finely chopped

Equipment

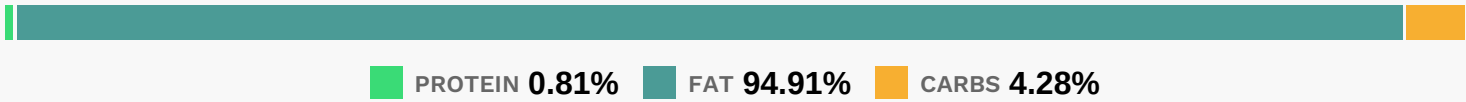


bowl

Directions

Stir together all ingredients in a small bowl. Cover and chill at least 2 hours.

Nutrition Facts



Properties

Glycemic Index:10, Glycemic Load:0.13, Inflammation Score:-1, Nutrition Score:4.1595651118652%

Flavonoids

Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg Quercetin: 0.58mg, Quercetin: 0.58mg, Quercetin: 0.58mg, Quercetin: 0.58mg

Nutrients (% of daily need)

Calories: 317.02kcal (15.85%), Fat: 33.57g (51.65%), Saturated Fat: 5.25g (32.79%), Carbohydrates: 3.41g (1.14%), Net Carbohydrates: 3.19g (1.16%), Sugar: 0.46g (0.51%), Cholesterol: 18.82mg (6.27%), Sodium: 417.9mg (18.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.65g (1.29%), Vitamin K: 73.04µg (69.56%), Vitamin E: 1.47mg (9.8%), Phosphorus: 15.37mg (1.54%), Selenium: 1.05µg (1.5%), Iron: 0.26mg (1.43%), Copper: 0.02mg (1.04%)