



## Tangy (Not Sweet) Tartar Sauce

 Vegetarian  Gluten Free  Dairy Free

READY IN



70 min.

SERVINGS



6

CALORIES



259 kcal

SAUCE

### Ingredients

- 6 servings celery salt to taste
- 0.3 cup dill pickle minced
- 2 tablespoons dill pickle juice
- 6 servings salt and ground pepper black to taste
- 1 cup mayonnaise
- 0.3 cup onion minced

### Equipment

- bowl

## Directions

- Stir the mayonnaise, onion, pickle, and pickle juice together in a bowl. Season with salt, black pepper, and celery salt to taste. Cover, and refrigerate for 1 hour before serving.

## Nutrition Facts

**PROTEIN 0.73%** **FAT 97.16%** **CARBS 2.11%**

## Properties

Glycemic Index:18.17, Glycemic Load:0.26, Inflammation Score:-1, Nutrition Score:3.5704347718021%

## Flavonoids

Isorhamnetin: 0.33mg, Isorhamnetin: 0.33mg, Isorhamnetin: 0.33mg, Isorhamnetin: 0.33mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 1.35mg, Quercetin: 1.35mg, Quercetin: 1.35mg, Quercetin: 1.35mg

## Nutrients (% of daily need)

Calories: 258.9kcal (12.95%), Fat: 27.96g (43.02%), Saturated Fat: 4.38g (27.36%), Carbohydrates: 1.37g (0.46%), Net Carbohydrates: 1.17g (0.43%), Sugar: 0.57g (0.64%), Cholesterol: 15.68mg (5.23%), Sodium: 553.22mg (24.05%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.47g (0.94%), Vitamin K: 62.04µg (59.09%), Vitamin E: 1.23mg (8.23%), Manganese: 0.03mg (1.36%), Selenium: 0.9µg (1.28%), Phosphorus: 10.88mg (1.09%)