

SAUCES & DIPS

Tartar Sauce

20 September 2026

TOTAL TIME	PREP	SERVES	PER SERVING	CALORIES
15 min	15 min	8	\$0.77	111 kcal

If you have about 15 minutes to spend in the kitchen, Tartar Sauce might be a great dairy free recipe to try. This sauce has 111 calories, 2g of protein, and 11g of fat per serving. This recipe serves 8 and costs 77 cents per serving. This recipe is liked by 1 foodies and cooks.

Ingredients

- ☐ 1 pinch Pinch cayenne pepper
- ☐ 3/4 cup finely chopped cornichons
- ☐ 8 servings Kosher salt
- ☐ 2 shallots, finely diced
- ☐ 1/2 cup whole-grain mustard
- ☐ 1 teaspoon celery salt
- ☐ 3 egg yolks
- ☐ 1/4 cup malt vinegar
- ☐ 1 1/2 cups peanut or vegetable oil

EQUIPMENT Food processor

Method

- 1

In the food processor combine the egg yolks and malt vinegar. With the machine running, add the oil, drop by drop, until the mixture starts to look homogeneous and thick and silky. When the mixture looks like it has come together and is starting to thicken, the oil can be added a little bit faster until all the oil is added.
- 2

Add the remaining ingredients and taste for seasoning. Season with salt, if needed.
- 3

Transfer to a container with a lid and refrigerate until ready to use.
- 4

Dips away!

- 5 *RAW EGG WARNING
- 6 Food Network Kitchens suggest caution in consuming raw and lightly-cooked eggs due to the slight risk of Salmonella or other food-borne illness. To reduce this risk, we recommend you use only fresh, properly-refrigerated, clean, grade A or AA eggs with intact shells, and avoid contact between the yolks or whites and the shell.

Nutrition per serving			
111	2 g	11 g	2 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			1.9 g · 12% of daily needs
Fibre			1.1 g · 4% of daily needs
Sugar			0.9 g · 1% of daily needs
Sodium			835 mg · 36% of daily needs
Cholesterol			72.9 mg · 24% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/tartar-sauce-144096