



Belgian tartar sauce (incl. light version)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/4 l of mayonaise
- 1 tsp of mustard
- 1 large gherkin (or several smaller ones)
- 1 spring onion
- 1 boiled egg
- for light version: instead of 1/4 l of mayonaise, use 1/4 l of yogonaise (half mayonaise, half yoghurt)
- fresh chives

Instructions

1. Chop gherkin and onion, and chives
2. pratt egg with a fork
3. add everything together
4. you may want to add some salt, pepper, tabasco or lemon.

Goes well with: fish, especially fried shrimp or calamares, but also fish'n'chips as pictured in the photo.