



DANISH SISTERHOOD *of* AMERICA

Connect with Your Danish Heritage

Recipe: Remoulade

Danish Tartar Sauce

INGREDIENTS

- 2 cups chopped bread and butter pickles
- 1 small onion, grated
- 1 tablespoon prepared mustard
- 2–3 tablespoons chopped, fresh chives
- 1 tablespoon tarragon
- 1 tablespoon parsley, chopped

DIRECTIONS

Combine all ingredients, mix, put into a jar and refrigerate.
Mixture is good for up to three weeks.