

## Tartar Sauce

Yield - 1 ¼ gallons, 80 ¼-cup servings



### Ingredients

1 gallon low-fat mayonnaise  
2 cups finely chopped dill pickle  
1 cup minced fresh parsley  
2/3 cup chopped pimento  
1/3 cup grated onion

### How to Prepare

1. Mix all ingredients together.
2. Serve as a dipping sauce for salmon nuggets.
3. Store under refrigeration.

**Makes 1 ¼ gallons, 80 ¼-cup servings.**

----- **Nutrition Information for each serving:** -----

Calories = 161  
Calories from fat = 144  
Total Fat = 16g  
Saturated Fat = 3g

Cholesterol = 0mg  
Sodium = 440mg  
Total Carbohydrate = 3g  
Dietary Fiber = 0g

Sugar = 0g  
Protein = 0g  
Vitamin A = 5RE  
Vitamin C = 1mg

Calcium = 1mg  
Iron = 0mg

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Recipe Category:  
Key USDA Commodity:  
Food Group:  
Fact Sheet Database:

Sauces/Gravies.  
Recipe accompanies salmon nuggets.  
Not applicable.  
**Facts About USDA Commodities for Schools ...** For more information, visit our web site at:  
<http://www.fns.usda.gov/fdd/MENU/ADMINISTRATION/FACTS/cats.htm>.  
The FDD Program Support Team at: [fdd-pst@fns.usda.gov](mailto:fdd-pst@fns.usda.gov).

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**Last Updated:** 10/26/00

**URL:** <http://www.fns.usda.gov/fdd/MENU/ADMINISTRATION/RECIPES/recipes.htm>