
Mississippi Comeback Sauce for Fish

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Servings: 6

Note: If making this to serve 4 as a tartar sauce with fish, double the recipe.

1. Combine all ingredients in a bowl and stir well.
2. Cover and chill. This will keep for a week or two. Serve with shellfish or fish. Leftovers taste great on vegetables or other protein (chicken, pork, or as a spread on a sandwich).

1/2 cup mayonnaise, Duke's or Hellman's/Best Foods

1/4 cup ketchup

1/2 celery stalk, peeled and minced

1/2 tablespoon prepared horseradish

1/2 tablespoon Dijon mustard

1/2 tablespoon Worcestershire sauce

1/2 tablespoon flat-leaf parsley, minced

1/2 tablespoon cornichon, minced

3/4 teaspoon shallot, minced

3/4 teaspoon capers, drained, rinsed, minced

1/4 teaspoon celery seeds

1/4 teaspoon kosher salt

1/4 teaspoon fresh ground pepper

1/4 teaspoon lemon zest (grated, not in strings)

1/2 tablespoon fresh lemon juice

1/8 teaspoon cayenne, or more if desired

Per Serving (excluding unknown items): 148 Calories; 16g

Fat (88.6% calories from fat); 1g Protein; 4g

Carbohydrate; trace Dietary Fiber; 6mg Cholesterol;

374mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean

Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 0 Other

Carbohydrates.

Carolyn T's Blog: tastingspoons.com