

Vegan Tartar Sauce

Serves 4-6

- 225 g kinu tofu
- 59 ml canola oil
- 2 T lemon juice
- ½ tsp salt
- 2 tsp mustard
- ¼ C pickle relish (sweet type)



1. Blend everything except pickle relish with immersion blender. Process until smooth.
2. Stir in relish by hand.