

Remoulade (Tartar) Sauce



- 1 tsp dried tarragon
 - 2 T white wine vinegar
 - 230 g mayonnaise
 - 36 g dill pickles, diced
 - 36 g bread-and-butter pickles, diced
 - 1 T capers, chopped
 - 1 T green onions, chopped
 - 1 T fresh parsley, chopped
 - 2 tsp anchovy paste
 - 1 tsp Dijon mustard
 - 1 tsp paprika (optional)
 - ¼ tsp freshly ground black pepper
 - 1 pinch cayenne pepper
 - Salt to taste
1. Crumble **tarragon** between your fingers into a saucepan over **medium heat**.
 2. Add **vinegar**, bring to a simmer, and cook until vinegar is almost completely evaporated, **1 to 2 minutes**.
 3. Remove from heat and transfer to a bowl to cool.
 4. Whisk **mayonnaise, dill pickles, bread-and-butter pickles, capers, green onions, parsley, anchovy paste, Dijon mustard, paprika, black pepper, cayenne pepper, salt**, and **tarragon mixture** together in a bowl.
 5. Cover with plastic wrap and refrigerate until flavors blend, 8 hours to overnight.