

Red Lobster® Tartar Sauce

Here's a clone for that dollop of sweet, creamy goodness that comes alongside your fish entree at the world's largest seafood chain. I've received many e-mail requests for this one. I think you'll find this never-before-revealed clone recipe gives you a quick and tasty sauce that has the look and flavor of the real thing. Use the sauce to dress up your next home-cooked fish platter or as a spread on a variety of sandwiches.

1/2 cup mayonnaise

1 1/2 tablespoons finely minced onion

1 tablespoon sweet pickle relish

1 1/2 teaspoons shredded & chopped carrot (bits the size of rice)

1 1/2 teaspoons sugar

1. Combine all ingredients in a small bowl.

2. Cover and chill.

Makes 4 servings.