

SAUCES, GRAVIES, AND DRESSINGS No.O 013 00
TARTAR SAUCE

Yield 100

Portion 2 Tablespoons

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 103 cal | 6 g | 0 g | 9 g | 6 mg | 189 mg | 1 mg |

Ingredient

SALAD DRESSING,MAYONNAISE TYPE
 PICKLE RELISH,SWEET
 PARSLEY,FRESH,BUNCH,CHOPPED
 PIMIENTO,CANNED,DRAINED,CHOPPED
 ONIONS,FRESH,CHOPPED
 PAPRIKA,GROUND
 PEPPER,BLACK,GROUND

Weight

4 lbs
 2-1/8 lbs
 1/2 oz
 5-1/8 oz
 2-7/8 oz
 <1/16th oz
 <1/16th oz

Measure

2 qts
 1 qts
 1/4 cup 1/3 tbsp
 3/4 cup
 1/2 cup
 1/8 tsp
 <1/16th tsp

Issue

1/2 oz
 3-1/8 oz

Method

- 1 Combine salad dressing, relish, parsley, pimientos, onions, paprika, and pepper.
- 2 Cover and refrigerate to chill. Keep refrigerated until ready to serve. CCP: Hold for service at 41 F. or lower.