



# DANISH SISTERHOOD *of* AMERICA

*Connect with Your Danish Heritage*

---

## **Recipe: Remoulade**

*Danish Tartar Sauce*

### **INGREDIENTS**

- 2 cups chopped bread and butter pickles
- 1 small onion, grated
- 1 tablespoon prepared mustard
- 2–3 tablespoons chopped, fresh chives
- 1 tablespoon tarragon
- 1 tablespoon parsley, chopped

### **DIRECTIONS**

Combine all ingredients, mix, put into a jar and refrigerate.  
Mixture is good for up to three weeks.