Sauces

Jalapeno Tartar Sauce

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- 1 cup mayonnaise
- 1 cup pickled jalapenos, chopped
- 1 scallion, chopped
- 1 tablespoon lime juice
- 1 tablespoon fresh cilantro, chopped
- 1/2 teaspoon Worcestershire sauce

In a bowl, combine the mayonnaise, jalapenos, scallion, cilantro and Worcestershire. Mix well.

Per Serving (excluding unknown items): 1668 Calories; 193g Fat (97.8% calories from fat); 3g Protein; 7g Carbohydrate; trace Dietary Fiber; 77mg Cholesterol; 3198mg Sodium. Exchanges: 1/2 Vegetable; 0 Fruit; 17 Fat; 0 Other Carbohydrates.