

# Roasted Jalapeno and Caper Tartar Sauce

*Ann d Laird*

*The Church of St. Michael and St. George - St. Louis, MO - 1985*

*1/4 cup roasted jalapenos,  
sliced  
1 cup mayonnaise  
1 tablespoon Pommery  
mustard  
1 teaspoon parsley, finely  
minced  
2 tablespoons capers,  
drained and chopped  
salt  
pepper*

Roast the jalapenos by charring them over a gas flame or boil in the oven until the skin is black and blistered.

Peel off the skin. Deseed and dice the peppers.

In a bowl, combine the jalapenos with the mayonnaise, Pommery mustard, parsley and capers. Mix well. Season to taste.

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Per Serving (excluding unknown items): 1579 Calories; 187g Fat (99.4% calories from fat); 2g Protein; trace Carbohydrate; trace Dietary Fiber; 77mg Cholesterol; 1406mg Sodium. Exchanges: 0 Vegetable; 16 Fat; 0 Other Carbohydrates.