

Dill Caper Sauce

www.MyMostRequestedRecipes.com

Like ketchup, mustard and mayonnaise, I always have Dill Caper Sauce in my refrigerator. It's easy to make and keeps for months. Actually, I don't know how long it keeps because in my refrigerator it has never lasted long enough to go bad. I'm embarrassed to admit that on occasion I choose what I'm going to eat by what would create the best conduit for this sauce. I use the Dill Caper Sauce instead of tartar sauce and always have a bag of frozen fish filets ready to sauté in a pan. Not because I love frozen fish filets. I make them because they taste so good with my Dill Caper Sauce.

For this photograph, I dusted several shrimp with my dry rub and grilled them for 2 minutes on each side. To get the recipe for my dry rub, go to my April 2012 blog post.



Ingredients:

- 1 cup Hellmann's Real Mayonnaise (not low-fat or non-fat)
- 1/4 cup sweet pickle relish, rinsed and strained
- 1/4 cup dill pickle, finely chopped
- 1/4 cup capers, finely chopped
- 1 small onion, finely chopped
- 1 large garlic clove, finely chopped
- Juice of 1/2 lemon
- 1/4 teaspoon cayenne pepper
- Pinch of kosher salt
- 3 - 4 tablespoons fresh dill, chopped

In a small bowl, strain sweet pickle relish and discard juices. In a medium size bowl, combine mayonnaise with the strained sweet pickle relish, dill pickle, capers, onion, garlic, lemon juice and cayenne pepper. Add salt to taste. Mix in fresh dill.

Like many sauces, Dill Caper Sauce tastes better if you prepare it a day ahead and allow the flavors to develop. Enjoy!