

Makes. A little more than half a cup.

Takes. About 15 minutes.

Keeps. It can keep for months in the refrigerator.

Ingredients

1/2 cup mayonnaise

1 tablespoon chopped green onion tops

1 tablespoon chopped green onion bottoms

1 tablespoon chopped sweet pickles

1 tablespoon lemon juice

2 teaspoons finely chopped capers, drained

1 teaspoon dried tarragon

1/2 teaspoon whole grain or coarse ground mustard

A few drops hot sauce, more if you wish

Salt and pepper to taste



Options. I recommend you make it by the recipe the first time, and then you can riff on it the second time. If you wish, you can use lime juice, vinegar, or pickle juice instead of lemon juice. A splash of malt vinegar is nice and while you're at it, try a splash or Worcestershire sauce. If you don't like capers, you can substitute cornichons, or just forget about them. Finely minced celery is a nice addition. You can use sweet gherkins for the pickles, **sweet pickle slices**, you can use sweet pickle relish, dill pickle relish, or even finely minced cornichons. Dijon-style mustard can be swapped for the whole grain mustard. Skip the hot sauce if you like, add more if you like, or use red pepper flakes or chipotle powder if you like. I think tarragon is essential, it really compliments fish. If you can get fresh tarragon, use 1 1/2 teaspoons. Dill is a nice substitute. I love Miracle Whip, but it is too sweet for this recipe, IMHO.

Method

Make sure all the solid objects are drained and chopped fine. Mix everything together

Method

Make sure all the solid objects are drained and chopped fine. Mix everything together in a bowl and scoop it into a jar. Let it sit in the fridge for a couple of hours if you can to allow the oil to extract the flavor from the tarragon. It will keep for months in the fridge.