



Tartar Sauce

From Mary

- 2 tablespoons minced onion
- 1 tablespoon parsley flakes
- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{4}$ cup sweet pickle relish

- Mix together and let stand for at least 15 minutes so flavors can blend together

Thousand Island Dressing

From Mary

- 1 recipe Tartar Sauce
- $\frac{1}{4}$ cup ketchup, or more, to taste

- Mix together and let stand for at least 15 minutes so flavors can blend together

I remember making the tartar sauce in larger batches. The leftover would be made into dressing to be served on lettuce wedges 'a la Joe Muer's' famous salad. Obviously, if this is refrigerated before it gets warm, it keeps awhile in the refrigerator.