

# Tangy Vegan Tartar Sauce

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I hid the last bit of this sauce in the back of the fridge so I could savor the final spoonful while typing up the recipe - as if somehow the aroma and flavors would travel through my fingertips and allow me to give you this same heady experience. I'm pretty sure hiding yummy sauce from your 15-year-old (so it will still be there for about half an hour) loses me the mother of the year award. But, oh man... I think it was worth it.

Condiments can make or break a dish. Used properly, they can take something that's just "meh" and turn it into *OMG, what is this dish and is there any more??* Tartar sauce has always been a favorite of mine, especially with fish 'n chips. Tartar sauce and malt vinegar... must have both.

I just created a plant-based alternative to traditional fish 'n chips that is a TOTAL WINNER! and pairs beautifully with this tartar sauce. You can find that recipe here >>> [Catherine's Catch! Crispy Caulifish 'n Chips](#).

The process is EASY! No sugar and no oil necessary. Here we go.

Total Time: 3 hours, 5 minutes Prep Time: 5 minutes (plus 2 hour soak time for cashews and 1 hour chill time for sauce) Cook Time: None

## Here's what you need to make ~ 1.5 cups:

- 3/4 cup plain cashews, soaked in hot water for 2 hours, drained
- 2 cloves raw garlic
- 1/3 cup dill pickle juice
- 1/3 cup full-fat coconut milk
- 1 tsp yellow mustard
- 1 Tbsp fresh dill, plus a little extra for garnish (optional)
- 1/2 tsp black pepper
- 1 tsp lemon zest, plus lemon slices for garnish (optional)
- 1/4 cup minced purple onion
- 1/4 cup finely diced dill pickles

## The Process:

1. For best results, ensure all ingredients are COLD! Shake the coconut milk well and include a chunk or two of the fat (if the milk is still a bit lumpy).
2. Soak cashews in HOT water for two hours, drain and then refrigerate. This can be done the night before.
3. Place cold cashews, garlic, pickle juice, coconut milk, mustard, dill, and pepper in a high-speed blender. Blend until completely smooth, scraping down the sides if necessary.
4. Taste and adjust seasonings to your liking.
5. Remove sauce to a bowl or wide-mouthed jar and stir in purple onion and dill pickles. Refrigerate for 30-60 minutes---it tastes best when cold. Garnish with additional chopped dill and a lemon slice, if desired.
6. Store tightly covered in the refrigerator for up to a week - if it lasts that long!

## Other Options:

- If you prefer sweet tartar sauce, use sweet pickles or sweet relish instead of dill.
- Try adding some chopped capers.
- For more tang, add a bit more mustard, more dill pickle juice or white wine vinegar
- Swap the dill for fresh French tarragon
- Swap the purple onion for shallots
- Add some garlic chives or green onions
- It will thicken more as it gets cold. If you want it even thicker, add 1/4 more soaked cashews
- For some kick, add 1/2 tsp Tabasco or other hot sauce
- Add 1/4 tsp Old Bay seasoning (this will increase the sodium as well)
- No pickle juice? Use white or champagne vinegar or lemon juice and increase the amount of chopped dill pickles to 1/3 cup

| Nutrition Facts         |           |
|-------------------------|-----------|
| Servings: 12            |           |
| Amount per serving      |           |
| <b>Calories</b>         | <b>22</b> |
| % Daily Value*          |           |
| Total Fat 1.6g          | 2%        |
| Saturated Fat 0.5g      | 3%        |
| Cholesterol 0mg         | 0%        |
| Sodium 57mg             | 2%        |
| Total Carbohydrate 1.4g | 1%        |
| Dietary Fiber 0.2g      | 1%        |
| Total Sugars 0.3g       |           |
| Protein 0.6g            |           |
| Vitamin D 0mcg          | 0%        |
| Calcium 8mg             | 1%        |
| Iron 0mg                | 2%        |
| Potassium 17mg          | 0%        |

\*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Recipe adapted by [verywell](#)

Nutrition information is for two tablespoons as made with the ingredients in the original recipe.

If you make this recipe, I'd love to hear how you and your guests liked it! Snap a photo and tag me too, #chefcatherinebrown. **I love seeing what you make!**

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