

## **Sauces for Fish: A swimming accompaniment**

### ***Tasty Tarter Sauce***

1-cup mayonnaise or salad dressing  
2 tsp lemon juice  
¼ cup drained sweet pickle relish  
2T. minced onion  
2 T. chopped fresh parsley

Combine all ingredients and mix well. Chill Serve! Makes 1-¼ cups.

### ***Tangy Red Sauce***

1 ½ cups catsup  
2 tsp hot horseradish  
¼ cup lemon juice

Combine all ingredients and mix well. Perfect for Oregon shrimp cocktails or with deep fried fish. Makes 1-¾ cups.

### ***Dilly of a Dill Sauce***

1-cup sour cream  
¾ tsp dried dill weed  
¼ tsp salt  
1 tsp sugar (optional)  
¼ tsp thyme  
1/8 tsp pepper or lemon pepper  
1 bay leaf, crushed (optional)  
1 tsp minced onion

Combine sour cream with all seasonings and chill. Makes 1-¼ cups.

### ***Basic Mustard Sauce***

½ cup sour cream  
1 tsp dries parsley flakes  
1 T prepared mustard

Combine all ingredients and mix well. Serve with poached fish. Makes 1/2 cup.

## **Sauces for Fish: A swimming accompaniment continued**

### ***Tangy Lemon Butter***

½ cup butter or margarine	½ tsp grated lemon peel (fresh or dry)
1 tsp dried chives or 1 T fresh chives	1/8 tsp pepper or lemon pepper
2 tsp lemon juice	

Cream butter; add remaining ingredients and mix well. Makes ½ cup.

### ***Cool Cucumber Sauce***

½ cup sour cream or yogurt	1 tsp dried parsley flakes
1 medium cucumber, peeled and diced	1 tsp dried dill weed
1 tsp salt	1 tsp lemon juice
1 tsp Worcestershire sauce	

Combine all ingredients and mix well. Chill Makes 1/2 cup.