

3 Easy Tartar Sauce Recipes



<https://youtu.be/cn9BLqA6X84>

Each recipe makes about 1 cup (250ml)

These homemade tartar sauce recipes are creamy, tangy, and perfect for fried fish, fish sandwiches, fish sticks, salmon patties, crab cakes, and shrimp. Whether you want a classic fish fry sauce, a fast food copycat, or a fresh herb version with no pickles, this has you covered.

Forget store-bought bottles—these come together in minutes with simple pantry ingredients.

Classic 5-Minute Tartar Sauce Ingredients

1 cup (240 g) mayonnaise

2 tbsp (40 g) dill relish or sweet relish

1 tbsp (15 ml) lemon juice (freshly squeezed)

1 tsp Dijon (5 ml) mustard

Salt & black pepper to taste

To Make the Classic 5-Minute Tartar Sauce

Add mayonnaise to a bowl. Stir in relish, lemon juice, and Dijon mustard. Season with salt and black pepper. Mix until smooth and fully combined. Taste and adjust if needed. Chill or serve immediately.

McDonald's Copycat Tartar Sauce

1 cup (240 g) mayonnaise
2 tbsp (40 g) sweet relish (very finely chopped if possible)
1 tsp (5 ml) white vinegar
1 tsp (4 g) granulated sugar
1 tsp (3 g) onion powder
Salt & black pepper to taste

To Make the McDonald's Copycat Tartar Sauce

Add mayo to a bowl. Mix in sweet relish, white vinegar, sugar, and onion powder. Stir until smooth and creamy. Season lightly with salt and pepper. Chill before serving.

No-Pickle Fresh Herb Tartar Sauce

1 cup (240g) mayonnaise
1 tbsp (15ml) lemon juice
1 tsp (2g) lemon zest
1 tbsp (3g) fresh dill (finely chopped)
1 tsp (5g) capers (optional, chopped)
Salt & black pepper to taste

To Make the No-Pickle Fresh Herb Tartar Sauce

Add mayonnaise to a bowl. Stir in lemon juice, lemon zest, fresh dill, and optional capers. Season with salt and black pepper. Mix until evenly combined. Serve fresh or chill briefly before serving.

To Serve

Serve these tartar sauces chilled with fried fish, fish sandwiches, fish sticks, shrimp, crab cakes, salmon patties, or air-fried seafood.

Each version brings a different style—classic, fast food-inspired, or fresh herb-forward—so you can match the sauce to your meal.

Tips & Substitutions

For a lighter version, substitute half or all of the mayonnaise with Greek yogurt for a tangier, lower-fat sauce.

Finely chopping relish helps create a smoother, more restaurant-style texture.

Fresh lemon juice always gives a brighter flavor than bottled juice.

The classic version works best when chilled for at least 15–30 minutes before serving so the flavors blend.

The McDonald's copycat version relies on a touch of sugar to balance salt and acid—don't skip it if you want that signature fast-food taste.

The herb version is best served fresh, as the herbs lose brightness after a couple of days.