



Wasabi Tartar Sauce

- 3 tbsp wasabi powder (do not use paste)
- ¼ c mayonnaise
- ¼ c sour cream
- ½ c Dijon-style mustard (with mustard seeds)
- 2 tbsp hot pepper sauce
- ¼ cup green onion
- ¼ cup COUNTY FAIR chopped whole kosher dill pickles
- Salt and pepper to taste

Preparation:

- Blend all smooth ingredients together in a bowl.
- Add in the chopped pickles and onion season to taste.
- Cover and refrigerate.

