



414-443-1414

[www.michaelfeker.com](http://www.michaelfeker.com)

From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

## CHEF FEKER'S TARRAGON TAR-TAR SAUCE

### Ingredients

- 1/2 C mayonnaise
- 2 tablespoons Dijon Mustard
- 1 tablespoon capers roughly chopped
- 1 tablespoons fresh squeezed lemon juice
- 1 tablespoon white balsamic vinegar
- 2 tablespoons chopped tarragon
- 2 tablespoon of basil chopped
- 2 tablespoon of Italian parsley chopped
- 1/2 Red onion, very finely diced
- 2 cloves garlic chopped very fine
- 1 tablespoon of chopped gherkins
- 3 Tablespoons Extra virgin Olive oil

### Directions

1. Whisk together the Mayonnaise and mustard.
2. Slowly Whisk in the olive oil until smoothly incorporated.
3. Whisk in the lemon juice and the vinegar.
4. Fold in the capers, the chopped mini dill pickles, garlic onion, and the herbs.
5. Season with salt and white pepper and serve with your pan fried walleye.