

TATER SAUCE



SERVING SIZE

2



INGREDIENTS

ITEM	QUANTITY
Approved Mayo	½ Cup
Diced Dill Pickles	2 Tbsp.
Capers, Drained and Minced	2 Tsp.
Lemon Juice	2 Tsp.
Freshly Ground Black Pepper	¼ Tsp.



PREPARATION

- In a small mixing bowl, combine the approved mayo, diced dill pickles, minced capers, lemon juice, and freshly ground black pepper.
- Stir the mixture thoroughly until all the ingredients are evenly incorporated.
- Taste the sauce and adjust the seasoning if needed.
- Place the seasoned cod fillets in the air fryer basket in a single layer, ensuring they don't overlap.
- Cover the bowl and refrigerate the sauce for at least 15-20 minutes to allow the flavors to meld together.
- Serve chilled as a dipping sauce. Enjoy!