

# TATER SAUCE



## SERVING SIZE

2



## INGREDIENTS

### ITEM

Approved Mayo  
Diced Dill Pickles  
Capers, Drained and Minced  
Lemon Juice  
Freshly Ground Black Pepper

### QUANTITY

½ Cup  
2 Tbsp.  
2 Tsp.  
2 Tsp.  
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!