

"You have already chosen a great fish to feature, here are some side dishes to really complete the plate presentation with great colour and fabulous taste!"



Easy Tartar Sauce

When consistency and portioning is a concern;
Old Style - Individual Tartar sauce 200/18ml #06350

Tartar Sauce

Ingredients

1 cup mayonnaise 1 tablespoon sweet pickle relish 1
tablespoon minced onion 2 tablespoons lemon juice
(optional) salt and pepper to taste

In a small bowl, mix together mayonnaise, sweet pickle relish, and minced onion. Stir in lemon juice. Season to taste with salt and pepper. Refrigerate for at least 1 hour before serving.

Tartar Sauce with a Kick

Ingredients

1 cup mayonnaise, 1/3 cup sweet pickle relish, 1
tablespoon minced capers, 1 hard-cooked egg
chopped, salt to taste and white pepper to taste, 1 dash
Worcestershire sauce, 1 dash hot pepper sauce

In a small bowl, mix together mayonnaise, sweet pickle relish, capers, and egg. Season to taste with salt and white pepper. Add a dash of Worcestershire sauce and a dash hot pepper sauce. Stir. Chill

Easy Coleslaw (yet still unique)

INGREDIENTS:

6 cups grated cabbage
2 cups grated carrots
4 green onions chopped
3 ¼ cups Garden Choice Coleslaw Dressing (#05097)
1 tsp. celery seed
½ tsp. paprika
black pepper to taste
salt to taste

Thoroughly mix the coleslaw dressing and spices. Mix the cabbage and carrots, so that they are evenly dispersed. Fold the cabbage mixture into the dressing mixture. Refrigerator for at least four hours before serving. Servers 8-10

Cheesy English Coleslaw

INGREDIENTS:

1/2 green cabbage, cut into wedges and shredded
1 red onion, halved and thinly sliced
2 carrots, grated
1 cup golden raisins
1 cup dried apricots, coarsely chopped
1 cup Havarti cheese, grated
1 cup cheddar cheese, grated
4 tbsp. mayonnaise
1 tbsp. oil
2 tbsp. mild curry powder

Combine cabbage, onion, carrots, raisins, apricots, and cheeses in a large bowl. Mix mayonnaise, oil, and curry powder. Add dressing to the salad and mix well. Serve chilled as a side dish. Serves 6-8

Country Style Coleslaw

INGREDIENTS:

•1 cup light sour cream
•1/2 cup mayonnaise
•1/4 cup white wine vinegar
•2 tablespoons sugar
•1 tablespoon celery seed
•1 teaspoon salt
•1/4 teaspoon cayenne pepper
•5 cups shredded green cabbage, about 1 1/2 pounds
•4 cups shredded red cabbage, about 1 pound
•4 medium stalks celery, thinly sliced diagonally
•2 medium carrots, coarsely grated

Preparation:

In large bowl, combine first 7 ingredients; mix well. Add remaining ingredients; toss until well coated.
Serves 12 to 14.