

My Favorite Frisch's Tartar Sauce Recipes

Home Style Potato Salad

Ingredients

2 1/2 lbs. Cooked Red Potatoes Cut into 3/4 inch cubes

16 oz **Frisch's Tartar Sauce**

1 cup of Cooked Bacon, Chopped

1 cup of Diced Onions

Salt and Fine Black Pepper

Preparation

Rinse the potatoes in cold water to remove any surface dirt. Cut unpeeled potatoes into 3/4 inch cubes.

Place potatoes into pot with water and boil for 15 to 25 minutes*. Drain the water and place potatoes in a large bowl, cover with plastic and refrigerate. Add **Frisch's Tartar Sauce**, cooked bacon and onions.

Add salt and fine black pepper to taste. Mix to a uniform consistency. Cover and refrigerate for 2 to 4 hours prior to serving.

*Time will vary depending upon the desired texture of potatoes. Potato cubes should be firm, but not resistant when cut with a fork.



Frisch's
Big Boy

My Favorite Frisch's Tartar Sauce Recipes

Mustard Potato Salad

Ingredients

2 1/2 lbs. Cooked, Peeled Potatoes Cut into 3/4 inch cubes
Recommended Varieties: New, Yukon Gold or Fingerling Potatoes

24 oz. **Frisch's Tartar Sauce**

1 cup Diced Red Onions

1 cup Chopped Celery

3 Large Hard Boiled Eggs Chopped

1/8 cup Yellow Mustard

Salt and Fine Black Pepper

Preparation

Rinse the potatoes in cold water to remove any surface dirt and peel the potatoes. Cut peeled potatoes into 3/4 inch cubes. Place potatoes into pot with water and boil for 15 to 25 minutes*. Drain the water and place potatoes in a large

bowl, cover with plastic and refrigerate. Add **Frisch's Tartar Sauce**, red onions, celery, eggs and mustard. Add salt and fine black pepper to taste. Mix to a uniform consistency. Cover and Refrigerate for 2 to 4 hour prior to serving.

*Time will vary depending upon the desired texture of potatoes. Potato cubes should be firm, but not resistant when cut with a fork.

Note: Increase or decrease yellow mustard depending upon taste.



Frisch's
Big Boy

My Favorite Frisch's Tartar Sauce Recipes

Tortellini Pasta Salad

Ingredients

20 oz. Buitoni® Refrigerated Three Cheese Tortellini

2 cups of Diced Ham*

1 cup of Frozen Peas

16 oz. **Frisch's Tartar Sauce**

8 oz. Diced Colby-Monterey Jack Cheese

Salt and Fine Black Pepper

Preparation

Boil the Tortellini as directed on the package

Drain and rinse in cold water until pasta is cooled

Place pasta in a large bowl and add the ham, peas, **Frisch's Tartar Sauce** and cheese

Add Salt and Fine Black Pepper to taste

Mix to a uniform consistency

Cover and refrigerate for 2 to 4 hour prior to serving

*2 cups of diced ham can be replaced with 1 cup of smoked salmon



Frisch's
Big Boy

My Favorite Frisch's Tartar Sauce Recipes

Antipasto Pasta Salad

Ingredients

- 16 oz. Farfalle Pasta*
- 2 cups Summer Sausage,
- 8 oz. Diced Mild Cheddar Cheese.
- 1 cup (8 fluid oz) of **Frisch's Tartar Sauce**
- 1/2 cup Onions
- 1/2 cup Roasted Red Peppers
- 1/4 cup Red Wine Vinegar
- 6 oz. Can Black Olives (Pitted Small - Drained)
- 2 Tablespoons Sugar

Preparation

Boil the Farfalle as directed on the package. Drain and rinse in cold water until pasta is cooled. Place pasta in a large bowl and add the summer sausage, cheese, **Frisch's Tartar Sauce**, onions, roasted red peppers, red wine vinegar, olives and sugar. Mix to a uniform consistency. Cover and refrigerate for 2 to 4 hour prior to serving.

*Farfalle is one of several options available for this Pasta Salad. **The important step is using 16 oz of pasta.**



Frisch's
Big Boy

My Favorite Frisch's Tartar Sauce Recipes

Shrimp Salad

Ingredients

12 oz. Cooked, Frozen Salad Shrimp (100-300 count per pound)

1 cup (8 fluid oz) of **Frisch's Tartar Sauce**

1/3 cup of Chopped Green Onions

1/4 cup of Chopped Celery

1 teaspoon of Old Bay® Seasoning

Preparation

Allow shrimp to thaw in refrigerator or place shrimp in a colander and run cold water over it until shrimp thaws (**never thaw shrimp in warm water or at room temperature**). Add shrimp to a large bowl. Add **Frisch's Tartar Sauce**, chopped green onions, celery and seasoning mix to a uniform consistency. Cover and refrigerate until ready to serve.

Serving Suggestions

Substitute red onions for green onions to give a little more color and slightly sweeter flavor.

A scoop of the shrimp salad with a bed of romaine lettuce on warm flatbread makes an excellent pita sandwich or a wrap when using a tortilla.



Frisch's
Big Boy

My Favorite Frisch's Tartar Sauce Recipes

Frisch's Vegetable Dip

Ingredients

16 oz **Frisch's Tartar Sauce**

1 Package of Lipton Recipe Secrets® Vegetable Soup Mix

Preparation

Mix **Frisch's Tartar Sauce** with the package of Lipton Recipe Secrets® Vegetable Soup Mix.

Cover and refrigerate for 6 to 12 hours*

***Dried Vegetable Soup Mix needs time to hydrate to get the best flavor.**



My Favorite Frisch's Tartar Sauce Recipes

Big Boy® Pizza

Ingredients

1 12 Inch Round Boboli® ready-made Pizza Crust, Original or Thin

1 tablespoon Olive Oil

1 cup Cooked Ground Beef- drained

1 cup of Shredded Cheddar Cheese or Provolone/Mozzarella Mix

4 slices of American cheese

Sliced Dill Pickles

Frisch's Tartar Sauce- Start with 16 ounce jar, quantity depends on preference when applying
Shredded Lettuce- buy pre-packaged or half head of head lettuce

Preparation: Pre-heat oven to 450° F. Remove pizza crust from packaging and coat top evenly with olive oil. Add the ground beef evenly across the top of the crust. Add the shredded cheese; Cheddar or Provolone/Mozzarella. Stack the 4 slices of American cheese and cut into strips 1/4 inch or less. Add the American cheese strips evenly across the top of the crust. Bake directly on the oven rack for 8 to 10 minutes. Remove from oven and using a pizza cutter, cut the pizza into 16 squares. Add one pickle to each of the 16 pieces of pizza. Using a teaspoon, add a dab of **Frisch's Tartar Sauce** to each pickle. Add shredded lettuce to the top of **Frisch's Tartar Sauce** on each piece of pizza. Serve immediately. Note: For a softer crust, bake on a cookie sheet.



My Favorite Frisch's Tartar Sauce Recipes

Buddie Boy® Pizza

Ingredients

1 12 inch Round Boboli® ready-made Pizza Crust, Original or Thin

1 tablespoon Olive Oil

1 cup Shredded Ham

1 cup of Shredded Swiss Cheese or Provolone/Mozzarella Mix

4 slices of American Swiss Cheese

1/2 Cup diced Tomatoes - drained

Frisch's Tartar Sauce

Shredded Lettuce

Preparation: Pre-heat oven to 450° F. Remove pizza crust from packaging and coat top evenly with olive oil. Add the shredded ham evenly across the top of the crust. Add the shredded cheese; Cheddar or Provolone/Mozzarella. Stack the 4 slices of American Swiss cheese and cut into strips 1/4 inch or less wide. Add the American Swiss cheese strips



evenly across the top of the crust. Bake in a preheated, 450° F oven directly on the oven rack for 8 to 10 minutes*. Remove from oven. Add the diced tomatoes evenly across the top of the pizza. Using a pizza cutter, cut the pizza into 16 squares*. Using a teaspoon, add a dab of **Frisch's Tartar Sauce** to each piece. Add shredded lettuce to the top of **Frisch's Tartar Sauce** on each piece of pizza. Serve immediately.

*Three cuts all the way through the pizza in the same direction. This cuts the product in 4 equal strips. Turn the pizza 1/4 turn and repeat cutting to get 16 squares.

Note: For a softer crust, bake on a cookie sheet.

My Favorite Frisch's Tartar Sauce Recipes

Buddies in a Blanket

Ingredients

1 can (8 oz) Pillsbury® Crescent dinner rolls, 8 pieces per can

8 slices of Ham

4 slices of American Swiss Cheese cut in half

Frisch's Tartar Sauce

Shredded Lettuce

Diced Tomatoes

Preparation

Pre-heat oven to 375° F. Remove the crescent dough and separate in the 8 pieces (the pieces will resemble triangles).

Lay the pieces out on a cookie tray. Take one slice of ham and add one 1/2 slice of cheese. Using a knife spread a small portion of **Frisch's Tartar Sauce** over the cheese and ham. Add a few pieces of diced tomatoes and shredded lettuce. Roll up the ham with all ingredients inside. Place the rolled up ham at the top of the crescent dough and roll it up exactly as described by the instructions on the package. Bake 12 to 15 Minutes in oven or until golden brown. Allow to cool for 3 to 5 minutes and serve.

