# Radish Tartar Sauce

## Description

One of our favorite tartar sauces, this radish tartar sauce is a terrific alternative to mayonnaise based tartar sauces. Easy to make, you will love it.



## Summary

**Yield:** 8
**Prep Time:** 10 minutes
**Category:** Sauces
**Cuisine:** American

## Ingredients

- 3/4 cup non-fat yogurt
- 3/4 cup light sour cream
- 1/2 cup green onions, chopped
- 1 cup red radishes, chopped
- 3 tbsp capers, drained
- 1 1/2 tbsps prepared red horseradish

## Instructions

In a food processor, chop green onions and radishes. To get the proportions right, it's easier to process the radishes from the green onions to produce about 1 cup of chopped radishes (10 to 12 radishes) and 1/2 cup of chopped green onions (about 6 green onions).

Combine yogurt, sour cream, radishes, green onions, capers and horseradish in a bowl. Mix until thoroughly blended. Cover and refrigerate until ready to serve.

## Notes

This radish tartar sauce works great with most fish dishes, anywhere you would use a standard tartar sauce.