

Soft-Shell Crab Sauce Recipes

These recipes were provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Ingredients for Tartar Sauce

- 1/2 cup mayonnaise
- 1 Tbsp. capers, chopped
- Zest of 1 lemon
- 1 Tbsp. lemon juice
- 1 Tbsp. sweet pickle relish
- 1 tsp. Old Bay Seasoning

Ingredients for Lemon Basil Mayo

- 1/2 cup mayo
- Zest of 1 lemon
- 2 Tbsp. lemon juice
- 2 Tbsp. fresh basil, Chopped

Ingredients for Cilantro Lime Mayo

- 1/2 cup mayo
- Zest of 1 lime
- 2 Tbsp. lime juice
- 2 Tbsp. fresh cilantro, chopped

Ingredients for Pesto Mayo

- 1/2 cup mayo
- 3 Tbsp. of store bought pesto

Instructions

1. Combine all the ingredients for your desired sauce in a medium bowl. Refrigerate up to 1 week, covered.