

TARRAGON-BLACK PEPPER SAUCE

MAKES ABOUT 1 CUP

- $\frac{1}{3}$ cup mayonnaise
- $\frac{1}{4}$ cup sour cream
- 2 tablespoons white wine vinegar
- 1 tablespoon chopped fresh tarragon
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper

1. In a small bowl, combine mayonnaise, sour cream, vinegar, tarragon, salt, and pepper. Cover, and refrigerate up to 3 days.