

Stovetop Buttercream

1 CUP MILK

1/4 CUP FLOUR

1 CUP SALTED BUTTER (ROOM TEMPERATURE)

1 CUP GRANULATED SUGAR

2 TSP. VANILLA

Combine flour and milk in small pan over medium heat. Stir constantly until mixture becomes very thick. Remove from heat and cool. Cream butter and sugar until very fluffy. Use wire whisk attachment if you have one. Beat on high for 5 minutes. Scrape bowl & add vanilla and cooled flour mixture. Continue to beat until frosting is fluffy and sugar is completely dissolved (about another 5 minutes).

Chocolate Frosting: add 4 tablespoons cocoa to flour

Tartar Sauce

2 TBSP MINCED ONION

1 TBSP SWEET PICKLE RELISH

1/2 CUP MAYONNAISE

1/8 TSP. BALIDA ROASTED GARLIC POWDER

1 PINCH PEPPER

In a glass bowl combine all ingredients and blend well. Serve with fish or seafood. Great but even better if made the day ahead. Store in the refrigerator.