

## Shrimp Cocktail with Creole Ravigote Dressing

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Makes 2 cups

### Ingredients

1 cup lightly packed Italian flat leaf parsley  
2 medium shallots, halved  
2 cloves garlic  
3 tbl. lemon juice  
1 tsp. sugar  
1 tsp. cider vinegar  
2 tbl. capers, rinsed  
1 cup mayonnaise  
2 tbl. Creole mustard or coarse ground spicy brown mustard  
2 tbl. prepared horseradish  
¼ to 1 tsp. Tabasco  
¼ to 1 tsp. Worcestershire sauce  
2 tbl. capers, rinsed  
Kosher salt  
Ground black pepper

In a food processor or blender, puree the parsley, shallots, garlic, lemon juice, sugar, cider vinegar, and 2 tbl. capers. Transfer mixture to a medium bowl. Stir in mayonnaise, mustard, horseradish, hot sauce, Worcestershire sauce and remaining 2 tbl. capers; stir well. Season to taste with salt and pepper.

*Credit: Midwest Living*