

Remoulade Sauce

Serves 16 (Makes about 1 cup)

Ingredients

1 cup mayo (I used Hellman's)
2 tablespoons grainy or Creole mustard
1 clove garlic minced
1 tablespoon creamed horseradish
1 teaspoon Worcestershire sauce
1 teaspoon lemon juice
1/2 teaspoon Cajun seasoning (I used Tony Chachere's)
1/2 teaspoon smoked paprika
1/8 teaspoon cayenne pepper optional
1 tablespoon fresh parsley chopped

Instructions:

Combine the mayo, mustard, garlic, horseradish, Worcestershire sauce, lemon juice, Cajun seasoning, smoked paprika, cayenne pepper, and parsley in a small bowl. Refrigerate until needed (I like to let the flavors sit for a while, but you can serve it immediately).

Credit: saltandlavender.com