

Simple Remoulade Sauce

Ingredients

- 1 cup mayonnaise
- 1 Tbsp vinegar
- ½ tsp Worcestershire sauce
- 1-2 Tbsp prepared mustard
- 1 Tbsp finely chopped parsley
- 1 Tbsp finely chopped onion
- 1 Tbsp finely chopped celery
- 1 Tbsp prepared horseradish
- 1 tsp paprika (smoked if you have it)
- ½ tsp sea salt
- Hot sauce (start with a little)

Instructions

1. In a medium bowl, whisk together the first 4 ingredients; add the remaining ingredients and blend well. Add more mayonnaise, a teaspoon at a time, if the mixture seems too stiff.
2. Spoon into a jar with a tight-fitting lid. Refrigerate at least 2 hours.

Options

- By adding 2 teaspoons of Creole (or Cajun) seasoning and substituting Creole mustard for the prepared mustard you are creating Louisiana style remoulade sauce.