



March 11, 2015
Seafood Culinary Class

Remoulade Sauce

Prep time: 10 minutes

Yield: Makes about 1 1/2 cups.

Ingredients

- 1 1/4 cups mayonnaise
- 1/4 cup mustard
- 1 Tbsp sweet paprika
- 1 teaspoon capers
- 1 tbsp fresh dill
- 2 tbsp worstershire sauce
- 1 tbsp lemon juice
- 1 teaspoon hot sauce (preferably Tabasco)
- 1 large clove garlic, minced and smashed

Directions

1. Mix all the ingredients together in a medium bowl. The remoulade is better if left for a few hours to let the flavors meld. Keep refrigerated.