



Louisiana Remoulade

REF:

Serves: 6

Cuisine: Cajun

Preparation time: 15 Minutes

Cooking time: None

Ingredients:

1 cup	Mayonnaise
2 tbsp	Dijon mustard
1 tbsp	Freshly squeezed lemon juice
1 tbsp	Finely chopped flat-leaf parsley
1 tbsp	Louisiana-style hot sauce
2 tsp	Whole-grain mustard
2 cloves	Garlic, minced
2 tsp	Capers, roughly chopped
1 tsp	Worcestershire sauce
1 tsp	Mild paprika
1	Spring Onion, finely chopped
1/4 tsp	Kosher salt
1/8 tsp	Cayenne pepper

Method:

1. In a small bowl, mix together mayonnaise, Dijon mustard, lemon juice, parsley, hot sauce, whole-grain mustard, garlic, capers, Worcestershire sauce, paprika, spring onion, salt, and cayenne pepper. Let sit for 1 hour for flavours to combine then serve or cover and store in the refrigerator.

To Serve:

Great with seafood of all kinds.

Chef's Notes:

You can get Louisiana Hot Sauce from some supermarkets or Amazon. Otherwise substitute it with Tabasco, Sriracha or Encona Hot Pepper Sauce.