

Louisiana-style Remoulade (reh-moo-lahd)



INGREDIENTS

- 1 ¼ cups mayonnaise
- ½ cup mustard (Creole mustard if possible)
- 1 Tbsp sweet paprika
- 1-2 teaspoons Cajun or Creole seasoning
- 2 teaspoons prepared horseradish
- 1 teaspoon pickle juice (dill or sweet, your preference)
- 1 teaspoon hot sauce (preferably Tabasco)
- 1 large clove garlic, minced and smashed

Method:

- 1. Place all ingredients in a bowl, and combine.
- 2. Cover and chill, about 15 minutes.