

# Remoulade Sauce

My own combination



## Servings: 6

\*Note: if you don't have Creole mustard, use Dijon and add more hot sauce and/ or cayenne to taste. The sauce isn't supposed to be "hot," just spicy warm.

1. Combine all of the remoulade ingredients in a medium bowl and stir well.
2. Allow to sit for about 30 minutes or more to allow the flavors to meld. Use within a couple of days.
4. SANDWICH: For each serving, place a slice of soft dark (or light) rye bread on the plate. Slather with some of the Remoulade, a few thin slices of ripe avocado, then cut 2-4 shrimp in half lengthwise and lay flat on the top. Slather a bit more remoulade on top and garnish with a parsley sprig. This recipe will probably be enough for 3-4 open faced sandwiches, using about 2-3 tablespoons for each sandwich.

1/2 cup mayonnaise (I always use Best Foods/Hellman's)

1 tablespoon Creole mustard, \* see note in directions

2 teaspoons prepared horseradish

1 tablespoon chopped parsley

1 small garlic clove, minced

1/2 tablespoon white wine vinegar

1/2 teaspoon fresh lime juice

1/2 teaspoon Sriracha sauce (or Tabasco - use less probably)

1/4 teaspoon paprika

2 pinches cayenne pepper

2 teaspoons capers, drained, chopped

Salt if needed



*Per Serving (excluding unknown items): 134 Calories; 16g Fat (97.6% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 6mg Cholesterol; 129mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 0 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**