

Creole Remoulade Sauce

Makes 2 ½ cups

Ingredients:

- 2 cups mayonnaise
- 2 tablespoons catsup
- 2 tablespoons Creole mustard
- 1 tablespoon chopped fresh flat-leaf parsley
- 1 tablespoon chopped fresh tarragon
(or 1 teaspoon dried tarragon, finely crumbled)
- ½ teaspoon cayenne pepper
- 1 tablespoon lemon juice, freshly squeezed
- 2 teaspoons prepared horseradish
- 1 garlic clove, squeezed through a garlic press
- 1 small shallot, finely chopped and pressed
- 1 teaspoon Worcestershire sauce
- ½ teaspoon celery salt or chopped celery
- 1 teaspoon mild paprika
- 1 tablespoon coarsely chopped capers, previously soaked to remove excess salt and then drained



seafood cocktail with
Creole Remoulade Sauce

Directions:

Combine all of the ingredients and mix well. Refrigerate for at least one hour before use.

Recipe Notes:

1. This recipe is relatively mild. If additional spiciness is desired, after all the ingredients have been mixed, add additional cayenne pepper a little at a time.
2. This sauce will keep for up to one week in a refrigerator.
3. This recipe can be used with shrimp or with a seafood cocktail (such as shrimp, bay scallops, and lobster).
4. This recipe provides enough sauce for 24-30 small seafood cocktail servings such as that shown in the photograph above. For more modest needs this recipe can easily be cut in half.
5. For a main course, on a bed of shredded iceberg lettuce, add: ⅓ pound cooked, peeled, and deveined shrimp; 1 hard-boiled egg, quartered; ½ avocado, sliced; olives; and, optionally, sliced or cherry tomatoes. Top with a portion of remoulade sauce and serve additional remoulade sauce on the side.

This recipe was created by a member of The St. Louis Herb Society.