

Remoulade Sauce

1 ¼ cups mayonnaise

¼ cup mustard (Creole mustard if possible)

1 tablespoon sweet paprika

1 to 2 teaspoons Cajun or Creole seasoning, divided

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

Mix all the ingredients together in a medium bowl. Start with 1 teaspoon of the Cajun or Creole seasoning and add as much of the remaining teaspoon to taste.

The remoulade is better if left for a few hours to let the flavors meld. Keep refrigerated.

Store remoulade sauce made with store-bought mayonnaise tightly covered in the refrigerator for up to 2 weeks. Store remoulade sauce made with homemade mayonnaise tightly covered in the refrigerator for up to 3 days.

https://www.simplyrecipes.com/recipes/remoulade_sauce/