

Creole Remoulade

SERVES Serves 8 (Makes about 1 cup)

TIME 10 minutes

Why This Recipe Works

In addition to mustard and minced garlic, we added Louisiana-style hot sauce and a dash of Old Bay to give this classic mayonnaise-based sauce a tinge of heat and savory tang.



Gather Your Ingredients

- ☐ **1** cup mayonnaise
- ☐ **2** tablespoons whole-grain mustard
- ☐ **1** tablespoon Louisiana-style hot sauce
- ☐ **1** tablespoon minced fresh parsley
- ☐ **2** teaspoons capers, minced
- ☐ **2** teaspoons Worcestershire sauce
- ☐ **1** teaspoon grated lemon zest plus 1 tablespoon

Instructions

- 1.** Whisk all ingredients in bowl until combined.

juice

- ☐ 1 garlic clove, minced
- ☐ ½ teaspoon Old Bay seasoning
- ☐ ¼ teaspoon pepper