Remoulade

Make-ahead · Spicy · Makes about ¾ cup

Ken's note: TBD

A spicy, Louisiana-style mayonnaise sauce with capers, chives, and hot sauce. It is the one for crab cakes, and good on shrimp and fish too. A bolder taco version follows.

Ingredients

- ½ cup mayonnaise
- 1½ Tbsp whole-grain mustard
- 1½ tsp Louisiana-style hot sauce
- 1 tsp seafood seasoning
- 1 Tbsp ketchup
- 1 Tbsp chopped chives
- 1 Tbsp chopped parsley
- 2 tsp lemon juice
- 1 Tbsp capers, drained and chopped
- Black pepper

Method

1. Stir everything together and chill. Taste before salting; the seafood seasoning and capers are salty.

Notes

Variation: taco remoulade (about 1¼ cups). Whisk 1 cup mayonnaise, 2 Tbsp Creole or Dijon mustard, 1 Tbsp chopped parsley, 1 Tbsp smoked paprika, 1 Tbsp prepared horseradish, 2 tsp lemon juice, 1 tsp Creole seasoning, 1 tsp hot sauce, 1 minced garlic clove, and black pepper. Chill 30 minutes if you can. Taste and salt at the end.

See Mini Crab Cakes in Appetizers and Blackened Mahi Tacos and Seafood Grill in Mains.