

Remoulade Sauce

Yield: 1 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-remoulade-sauce-recipe>

Ingredients:

- 1 1/4 cups mayonnaise
- 1/4 cup mustard Creole mustard if possible
- 1 tablespoon sweet paprika
- 2 teaspoons Creole seasoning or Cajun
- 2 teaspoons prepared horseradish
- 1 teaspoon pickle juice dill or sweet, your preference
- 1 teaspoon hot sauce preferably Tabasco
- 1 clove garlic minced and smashed

Nutrition:

1. Calories: 1250 calories
2. Carbohydrate: 87 grams
3. Cholesterol: 75 milligrams
4. Fat: 101 grams
5. Fiber: 5 grams
6. Protein: 7 grams
7. SaturatedFat: 15 grams
8. Sodium: 2930 milligrams
9. Sugar: 25 grams

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