

SPICY REMOULADE

YIELDS ½+ CUP

INGREDIENTS

½ cup mayonnaise
4 tsp Creole mustard
2 tsp fresh lemon juice
2 tbsp chopped shallots
3 tbsp capers, drained and chopped
½ tsp cayenne pepper
½ tsp kosher salt

Whisk ingredients to blend well. Cover and chill.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day and is even better if prepared at least 1 day in advance. May be prepared up to a week in advance.
- For a less spicy sauce, reduce cayenne pepper.

