

SAVORY REMOULADE SAUCE

ingredients:

- 1 cup mayonnaise
- 3 Tbsp. Creole or spicy mustard
- 2 Tbsp. pickle relish (dill or sweet)
- 1 Tbsp. lemon juice
- 1 tsp. paprika
- 1 tsp. Cajun seasoning
- 2 tsp. prepared horseradish
- 1 clove garlic crushed
- 1 tsp. Worcestershire sauce
- 1 tsp. hot sauce

directions:

1. Combine all ingredients in a medium-sized bowl and whisk to combine.
2. Place sauce in an air-tight container and refrigerate for 1-2 hours. For best results, make a day ahead of time so the flavors can meld together. Serve over Sendik's Homemade Lobster or Crab Cakes.

Enjoy!

