

Noreen's Kitchen

Spicy Remoulade Sauce

1 ½ cups good quality mayonnaise	1 clove garlic, minced
1 tablespoon whole grain mustard	1 teaspoon sweet paprika
¼ cup ketchup	1 teaspoon onion powder
1 tablespoon prepared horseradish	1 teaspoon garlic powder
1 tablespoon tomato paste	1 teaspoon salt
¼ cup minced onion	½ teaspoon cracked black pepper
¼ cup minced celery	Few drops liquid smoke
¼ cup minced red bell pepper	
1 tablespoon minced chipotle pepper	

Step by Step Instructions

Place all ingredients in the bowl and blend well to incorporate.

Pour into a serving bowl and enjoy.

Leftovers can be stored in an airtight container in the refrigerator for up to one week.

Cook's Notes:

This remoulade is an excellent accompaniment to steamed or boiled shrimp, crab legs, as an addition to crab salad or as a dipping sauce for fried seafood. It is also delicious atop fresh crab cakes.