Creamy Cajun Remoulade Sauce

Prep Time: 10 Minutes
Cooking Time: 0 Minutes
Serves 12

Ingredients:

1/2 cup Chopped Celery
1/2 cup Chopped Green Onion
2 Tbsp. Chopped Fresh Parsley
2 each Garlic Cloves , chopped
1 1/2 cups Mayonnaise
1 Tbsp. Paprika
2 Tbsp. Capers , drained
2 Tbsp. Prepared Horseradish
1 Tbsp. Dijon Mustard
1 Tbsp. Ketchup
1 Tbsp. Fresh Lemon Juice
1 Tbsp. Worchestershire Sauce
1 Tbsp. Cider Vinegar
1 Tbsp. Hot Sauce
1/2 tsp. Salt

Directions:

1. Pulse celery, green onion, parsley and garlic in bowl of food processor until coarsely chopped. Add remaining ingredients; pulse 3 or 4 times, stopping to scrape down side. Reserve refrigerated.