



Recipes

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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. Worcestershire 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.