

Marie Saba

*from my kitchen to yours*

## Remoulade Sauce

*Makes 1/2 cup*

### Ingredients:

- 1/4 cup (70 g) Greek yogurt
- 2 Tablespoons (30 g) Hellmann's mayonnaise
- 1/2 Tablespoon (8 g) whole grain mustard
- 1 Tablespoon (15 g) ketchup
- 1 teaspoon (3 g) lemon juice
- 1/2 Tablespoon (4 g) minced capers, pickles or sweet pickles
- 1/2 Tablespoon (2 g) minced fresh tarragon or dill
- 1/2 teaspoon (1.5 g) Zatarain's creole seasonings
- Splash of Worcestershire sauce
- Splash of hot sauce or pinch of cayenne, if desired
- Salt and pepper, to taste



### Instructions:

1. In a medium bowl, mix together all ingredients. Taste and adjust seasonings, if needed.
2. Cover, refrigerate and serve chilled.

### Make-Ahead Tips:

- Remoulade sauce can be made up to 4 days in advance. Store covered in the refrigerator.

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