

Remoulade Sauce a la New Orleans
Allrecipes – Variation of recipe submitted by COOKINGCOWGIRLS
Preptime 20 minutes – servings 6

Top your crab, shrimp, lobster, salmon dishes, or seafood po' boy sandwiches with this wonderful cold sauce that has its origins in France and was then popularized in New Orleans.

Ingredients

1 cup mayonnaise	¼ cup chili sauce
2 tablespoons Creole mustard	2 tablespoons extra-virgin olive oil
1 tablespoon Louisiana-style hot sauce, or to taste	
2 tablespoons fresh lemon juice	1 teaspoon Worcestershire sauce
½ teaspoon chili powder	1 teaspoon salt, or to taste
½ teaspoon ground black pepper	

Mix together mayonnaise, chili sauce, mustard, olive oil, hot sauce, lemon juice, and Worcestershire sauce. Stir in scallions, parsley, olives, celery, capers, and garlic. Season with chili powder, and salt and pepper. Cover, and refrigerate.