

BASE

ESSENTIALS

Base Essentials Beefy Remoulade Sauce

Ingredients:	Quantity	Unit	Notes
Base Essentials Beef Base	1.5	tsp.	
Mayonnaise	3	cup	
Garlic	1.5	tsp.	Minced
Tarragon	1.5	tsp.	Chopped
Capers	1.5	tsp.	Chopped
Fresh Parsley Chopped	1.5	tsp.	Chopped
Cornichons	3	tsp.	Chopped
Dijon Mustard	1.5	tsp.	

1. Mince and chop all produce
2. Whisk Base Essentials Beef Base into mayonnaise until fully blended
3. Stir in all other ingredients

