

Remoulade Sauce

Yield: 1 cup

Prep Time: 0:10:00

1. In a small bowl, stir together the mayonnaise, mustard, hot sauce, paprika, garlic, scallion, lemon juice, onion powder, cayenne, pickles, and capers.

- 1/2 cup Mayonnaise
- 1 tbsp Mustard
- 1 tsp Lemon Juice
- 1 tsp Hot Sauce
- 1/2 tsp Paprika
- 1 each Scallions
- 1 tbsp Dill Pickles
- 1 tbsp Capers
- 2 each Garlic
- 1/8 tsp Onion Powder
- 1/8 tsp Cayenne Pepper
- 1 tsp Chives