

Remoulade Sauce

Ingredients

- 1/2 cup mayonnaise
- 1 tablespoon mustard
- 1 teaspoon lemon juice
- 1 teaspoon hot sauce
- 1/2 teaspoon paprika
- 1 scallion, finely chopped
- 1 tablespoon dill pickles, finely chopped
- 1 tablespoon nonpareille capers, finely chopped (optional)
- 2 garlic cloves, grated
- 1/8 teaspoon onion powder
- Pinch of cayenne
- Chives for sprinkling (optional)

Instructions

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