

REMOULADE SAUCE

F EASY

Last Modified: 11/30/2016

PREP: 1 Hr 30 Min
COOK: N/A

SAUCE

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
BASIC REMOULADE SAUCE			
1	Tbsp	Fresh Italian Parsley Leaves	Chopped
1	Stalk	Green Onion (Greens & Whites)	Thin Sliced
2	Tbsp	Sweet Gherkin Pickles (Vlasic)	Fine Chop
1	Pinch	Garlic Powder	
1/2	Cup	Mayonnaise (Hellmann's)	
1	Tbsp	Extra Virgin Olive Oil (EVOO)	
2	Tsp	Lemon Juice	
1	Tsp	Dijon Mustard	
1	Dash	Worcestershire Sauce (Lea & Perrins)	
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

CREAMY DILL SAUCE VERSION			
REMOVE FROM THE ABOVE RECIPE			
2	Tbsp	Sweet Gherkin Pickles (Vlasic)	Fine Chop
ADD IN PLACE OF THE GHERKINS			
3	Tbsp	Fresh Dill Leaves	Chopped

PREPARATION	
FACTOID	This is an excellent substitute for Tartar Sauce. Use on Crab Cakes, or with any Baked or Fried Fish.
FACTOID	The Dill Sauce Version is EXCELLENT drizzled over almost ANY Oily Fish.
TOOLS	1) Small Mixing Bowl
PREP	DISH 1) Thinly slice the Green Onions and set them aside. 2) Chop the Parsley Leaves and add them on top of the Green Onions. 3) Finely chop the Pickles and add them on top of the Green Onions.
1	Mix all of the listed ingredients together. Cover it tightly with plastic wrap and refrigerate it for at least 1 hour.
SERVE	Stir lightly once more just prior to serving.

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