

New Orleans Remoulade Sauce

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Prep	5 mins
Active	15 mins
Resting Time	60 mins
Total	65 mins
Serves	12 servings
Makes	1 1/2 cups

Ingredients

- 1 cup [mayonnaise](#)
- 2 tablespoons Dijon mustard
- 1 tablespoon freshly squeezed lemon juice
- 1 tablespoon finely chopped flat-leaf parsley
- 1 tablespoon Louisiana-style hot sauce
- 2 teaspoons whole-grain mustard
- 2 cloves garlic, minced
- 2 teaspoons capers, roughly chopped
- 1 teaspoon Worcestershire sauce
- 1 teaspoon mild paprika
- 1 scallion, finely chopped
- 1/4 teaspoon kosher salt
- 1/8 teaspoon cayenne pepper

Directions

1. In a small bowl, mix together mayonnaise, Dijon mustard, lemon juice, parsley, hot sauce, whole-grain mustard, garlic, capers, Worcestershire sauce, paprika, scallion, salt, and cayenne pepper. Let sit for 1 hour for flavors to combine, then serve or cover and store in the refrigerator.