

## This Spicy Cajun Remoulade is the Ultimate Southern Dipping Sauce

Spicy Cajun Remoulade: A Southern Sauce with Zest



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

¾ cup mayonnaise  
1 tablespoon Dijon mustard  
1 tablespoon ketchup  
1 tablespoon lemon juice  
1 tablespoon finely chopped pickles or relish  
1 garlic clove, minced  
1 teaspoon paprika  
1 teaspoon Cajun seasoning  
½ teaspoon hot sauce (optional, for extra heat)  
Salt and pepper, to taste

? Directions:

? Prep & Yield:

Prep Time: 5 minutes

Total Time: 5 minutes (plus chill time)

Servings: 4

? Customization Tips:

Make it spicier: Add more hot sauce or a pinch of cayenne pepper.

No relish? Use chopped pickled jalapeños or capers.

Dairy-free? Use a vegan mayo.

Low-fat version: Sub half the mayo with Greek yogurt.

? How to Use Cajun Remoulade:

Dip for fries, onion rings, or roasted vegetables

Sauce for burgers, fish sandwiches, or grilled

chicken

Spread on po' boys or wraps

Topper for crab cakes or grilled shrimp

Tossed into cold pasta or potato salads for bold flavor

? What to Serve With It:

Cajun Chicken Sausage Gumbo - spoon a little on the side for a creamy kick

Easy Turkey Wings - dunk or drizzle over crispy wings

Dorito Casserole - surprisingly awesome with this sauce as a spicy drizzle

Walking Taco Bar - let guests use this as a bold topping

Blueberry Lemonade - cool off the heat with a bright, sweet sip

? Storage Tips:

Fridge: Store in an airtight container for up to 1 week.

Do not freeze - the mayo base doesn't thaw well.

## DIRECTIONS

1. **1 Combine the Base:**In a bowl, mix the mayonnaise, Dijon mustard, and ketchup until smooth.
2. **2 Add the Flavor Boosters:**Stir in lemon juice, chopped pickles or relish, and minced garlic.
3. **3 Spice It Up:**Add paprika, Cajun seasoning, and hot sauce if using. Season with salt and pepper.
4. **4 Let It Chill:**Cover and refrigerate for 15-30 minutes to let the flavors meld. Stir again before serving.
5. **? Prep & Yield:** Prep Time: 5 minutes
6. **Total : Time:** 5 minutes (plus chill time)
7. **Servings:** 4
8. **? Customization Tips:** Make it spicier: Add more hot sauce or a pinch of cayenne pepper.
9. **No relish?** Use chopped pickled jalapeños or capers.
10. **Dairy-free?** Use a vegan mayo.
11. **Low-fat version:** Sub half the mayo with Greek yogurt.
12. **? How to Use Cajun Remoulade:** This sauce goes with everything. Here are some of my favorite ways to use it:
  13. Dip for fries, onion rings, or roasted vegetables
  14. Sauce for burgers, fish sandwiches, or grilled chicken
  15. Spread on po' boys or wraps
  16. Topper for crab cakes or grilled shrimp
  17. Tossed into cold pasta or potato salads for bold flavor
18. **? What to Serve With It:** Pair your Cajun remoulade with these Southern-style and bold-flavored dishes:

19. Cajun : Chicken Sausage Gumbo - spoon a little on the side for a creamy kick
20. Easy : Turkey Wings - dunk or drizzle over crispy wings
21. Dorito : Casserole - surprisingly awesome with this sauce as a spicy drizzle
22. Walking : Taco Bar - let guests use this as a bold topping
23. Blueberry : Lemonade - cool off the heat with a bright, sweet sip
24. ? Storage Tips: Fridge: Store in an airtight container for up to 1 week.
25. Do not freeze - the mayo base doesn't thaw well.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/this-spicy-cajun-remoulade-is-the-ultimate-southern-dipping-sauce/>