

Tangy New Orleans Remoulade - A Southern Sauce Staple with Big Flavor

Tangy New Orleans Remoulade - A Southern Classic with Heat and Zing



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INGREDIENTS

For the Remoulade Sauce:

- 1 cup mayonnaise
- 2 tbsp Creole mustard (or Dijon)
- 1 tbsp ketchup
- 1 tbsp prepared horseradish
- 1 tsp hot sauce (like Tabasco)
- 1 tbsp lemon juice, fresh
- 2 tbsp chopped parsley, fresh
- 1 tbsp capers, finely chopped
- 1 tbsp dill pickles, finely diced
- 2 cloves garlic, minced
- $\frac{1}{8}$ tsp smoked paprika
- $\frac{1}{8}$ tsp cayenne pepper (or to taste)
- $\frac{1}{8}$ tsp salt
- $\frac{1}{8}$ tsp black pepper

DIRECTIONS

- Step 1: Mix the Base:** In a medium bowl, whisk together the mayonnaise, mustard, ketchup, horseradish, hot sauce, and lemon juice until smooth.
- Step 2: Add the Flavor:** Stir in the parsley, capers, pickles, and minced garlic. You should already smell that savory, briny punch!
- Step 3: Season and Chill:** Mix in the paprika, cayenne, salt, and pepper. Stir well, cover, and chill for at least 1 hour-the longer, the better.
- Step 4: Serve:** Spoon it generously over your favorite dishes, or serve it as a dipping sauce for fried goodies, sandwiches, or even veggies.

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