

## Remoulade Sauce à la New Orleans: Zesty, Spicy & Creamy Condiment

Remoulade Sauce à la New Orleans: Your Zesty, Spicy Secret to Southern Flavor!



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### INGREDIENTS

- 1 cup mayonnaise (full-fat for best creaminess)
- 2 tablespoons Creole mustard (or spicy brown mustard)
- 1 tablespoon prepared horseradish
- 2 tablespoons ketchup
- 1 tablespoon lemon juice (freshly squeezed for best flavor)
- 2 teaspoons Worcestershire sauce
- 1 garlic clove, minced
- 1 teaspoon paprika (sweet or smoked)
- $\frac{1}{8}$  teaspoon cayenne pepper (adjust to taste for heat)
- $\frac{1}{8}$  teaspoon hot sauce (like Tabasco, or your preferred brand)
- 1 tablespoon chopped fresh parsley
- 1 green onion, finely chopped
- Salt and black pepper to taste

#### Swaps and Notes:

**Mayonnaise:** Full-fat mayonnaise provides the creamiest base. Light mayo can be used but may result in a slightly thinner sauce.

**Creole Mustard:** This is key for authentic flavor! If unavailable, a good spicy brown mustard (like stone-ground) is the closest substitute.

**Prepared Horseradish:** Adds a pungent, zesty kick. Ensure it's prepared horseradish, not fresh horseradish root.

**Hot Sauce:** Tabasco is a classic New Orleans choice, but use your favorite red pepper hot sauce. Adjust quantity to your heat preference.

**Paprika & Cayenne:** Paprika adds color and a subtle warmth, while cayenne brings the heat. Adjust cayenne pepper to your liking. Smoked paprika can add extra depth.

**Fresh Herbs:** Fresh parsley and green onion are essential for brightness and flavor. Do not substitute with dried for this sauce.

**Garlic:** Freshly minced garlic provides the best aromatic punch.

**Directions:**

**Whisk Wet Bases:** In a medium bowl, whisk together the mayonnaise, Creole mustard, prepared horseradish, ketchup, fresh lemon juice, and Worcestershire sauce until the mixture is smooth and well combined.

**Add Aromatics & Spices:** Add the minced garlic, paprika, cayenne pepper, hot sauce, chopped fresh parsley, and finely chopped green onion to the bowl.

**Combine & Season:** Stir until all ingredients are well combined and evenly distributed throughout the sauce. Taste the sauce and season with salt and black pepper to taste. Adjust heat, tang, or saltiness as needed.

**Chill to Develop Flavors:** Cover the bowl with plastic wrap and refrigerate for at least 1 hour before serving. This crucial chilling time allows all the vibrant flavors to meld, deepen, and intensify, making the sauce even more delicious.

**Tips for Success:**

**Fresh Ingredients:** Use fresh lemon juice, garlic, parsley, and green onion for the most vibrant flavor.

**Good Quality Mayonnaise:** A brand of mayonnaise you enjoy will make a difference in the final taste.

**Adjust Heat:** Be mindful of the cayenne and hot sauce. Start with the recommended amount and add more if you prefer a spicier kick.

**Chill Time is Crucial:** Don't skip the chilling step! It truly allows the flavors to develop and makes the sauce more cohesive.

**Whisk Vigorously:** Whisking well ensures a smooth, lump-free sauce where all ingredients are fully incorporated.

**Serving Suggestions and Pairings:**

**Seafood:** The classic pairing! Serve with fried shrimp, crab cakes, fried oysters, boiled crawfish, or grilled fish.

**Sandwiches:** A fantastic spread for po'boys (shrimp, oyster, or roast beef), turkey sandwiches, or any deli sandwich.

## DIRECTIONS

1. **Making :** Remoulade Sauce à la New Orleans is incredibly simple - just whisk and chill for amazing flavor!
2. **Whisk :** Wet Bases: In a medium bowl, whisk together the mayonnaise, Creole mustard, prepared horseradish, ketchup, fresh lemon juice, and Worcestershire sauce until the mixture is smooth and well combined.
3. **Add :** Aromatics & Spices: Add the minced garlic, paprika, cayenne pepper, hot sauce, chopped fresh parsley, and finely chopped green onion to the bowl.
4. **Combine & :** Season: Stir until all ingredients are well combined and evenly distributed throughout the sauce. Taste the sauce and season with salt and black pepper to taste. Adjust heat, tang, or saltiness as needed.
5. **Chill to :** Develop Flavors: Cover the bowl with plastic wrap and refrigerate for at least 1 hour before serving. This crucial chilling time allows all the vibrant flavors to meld, deepen, and intensify, making the sauce even more delicious.
6. **Tips for Success:** Fresh Ingredients: Use fresh lemon juice, garlic, parsley, and green onion for the most vibrant flavor.
7. **Good :** Quality Mayonnaise: A brand of mayonnaise you enjoy will make a difference in the final taste.
8. **Adjust :** Heat: Be mindful of the cayenne and hot sauce. Start with the recommended amount and add more if you prefer a spicier kick.
9. **Chill :** Time is Crucial: Don't skip the chilling step! It truly allows the flavors to develop and makes the sauce more cohesive.

10. Whisk : Vigorously: Whisking well ensures a smooth, lump-free sauce where all ingredients are fully incorporated.
11. Serving Suggestions and Pairings: This Remoulade Sauce à la New Orleans is incredibly versatile and shines with a variety of dishes, especially those with Southern or seafood flair:
12. Seafood: The classic pairing! Serve with fried shrimp, crab cakes, fried oysters, boiled crawfish, or grilled fish.
13. Sandwiches: A fantastic spread for po'boys (shrimp, oyster, or roast beef), turkey sandwiches, or any deli sandwich.
14. Fried : Foods: Delicious dipping sauce for french fries, onion rings, or my crispy Fried Yellow Squash Fritters.
15. Appetizer : Dips: Serve as a dip with fresh raw vegetables.
16. Salads: Use as a dressing base for potato salad, coleslaw, or a simple green salad (lightly thinned with a bit more lemon juice or water). It would be a great addition to my A Light, Tangy Chicken Salad I Actually Crave (and There's No Mayo in Sight!).
17. Storage and Leftover Tips: Store the Remoulade Sauce à la New Orleans in an airtight container (like a jar) in the refrigerator for up to 1 week. The flavors will continue to meld and develop over a few days. Always use clean utensils to scoop out the sauce.
18. More Recipes You Will Love: If you loved the zesty, savory flavors and ease of this homemade sauce, here are a few more fantastic savory recipes that I think you'll absolutely love:
19. For another vibrant and fresh dip that's perfect for gatherings, check out my Mediterranean Garden Layer Dip.
20. If you're a fan of quick and tasty veggie snacks, my Vegan Sweet Chili Edamame are a must-try.
21. For a versatile and flavorful : Asian-inspired sauce, my Katsu Sauce is a fantastic choice.
22. And for a colorful and easy bean dip/salad, my Best Cowboy Caviar is always a hit!
23. Final Thoughts: This Remoulade Sauce à la New Orleans is a true flavor bomb - creamy, tangy, and bursting with a delightful Creole kick. It's incredibly easy to make and transforms any dish into something special. Give it a whisk, and bring the taste of New Orleans home!
24. What's your favorite regional condiment that you love to make from scratch? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

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### TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/remoulade-sauce-a-la-new-orleans-zesty-spicy-creamy-condiment/>