

Classic Remoulade Sauce Recipe: The Best Dipping Sauce for Seafood

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5 min

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INGREDIENTS

¾ cup mayonnaise
2 tbsp Dijon mustard
1 tbsp yellow mustard
1 tbsp ketchup
2 tbsp horseradish (prepared)
1 tbsp lemon juice
1 tbsp white wine vinegar
1 tbsp capers, chopped
1 tbsp fresh parsley, chopped
1 tsp garlic, minced
1 tsp paprika
¼ tsp cayenne pepper (optional for extra heat)
Salt and black pepper to taste

Swaps & Notes:

Mustard: If you don't have both Dijon and yellow mustard, you can use a bit more of one or the other. The flavor will change slightly, but it will still be delicious.

Horseradish: Prepared horseradish is what you want here, not fresh. It adds a spicy kick that is a key component of the sauce.

Capers: Don't have capers? Finely chopped cornichons or sweet pickles would be a great substitute for a similar briny flavor.

Spice: The cayenne pepper is optional. Add it if you like a spicy kick, or leave it out for a milder, tangy sauce.

DIRECTIONS

- 1. Combine the : Base:** In a medium-sized bowl, combine the mayonnaise, Dijon mustard, yellow mustard, ketchup, and prepared horseradish. Whisk until everything is smooth and well-combined.
- 2. Add the : Flavor:** Add the lemon juice, white wine vinegar, chopped capers, fresh parsley, minced garlic, paprika, and cayenne pepper (if using). Stir everything together until the ingredients are evenly distributed.
- 3. Season to : Taste:** Taste the sauce and adjust the seasoning with salt and black pepper as needed. A pinch of sugar can also be added if you prefer a slightly sweeter sauce.
- 4. Chill and : Meld:** Cover the bowl and refrigerate the remoulade sauce for at least 30 minutes. This step is crucial, as it allows all the flavors to meld together and deepen, resulting in a much better-tasting sauce.
- 5. Serve:** Serve the chilled remoulade with your favorite fried seafood, crab cakes, or as a dipping sauce for fries or veggies.

SWAPS & NOTES

A hint of paprika and cayenne pepper adds a smoky warmth, and fresh parsley brings a pop of freshness.

This isn't a sauce that requires a lot of fuss.

All you need to do is mix a few simple ingredients together, and you have a gourmet-level condiment that is ready to elevate any meal.

It's the kind of recipe that makes you feel like a professional chef with very little effort.

TIPS FOR SUCCESS

Chill for Flavor: Don't skip the chilling step!

It's what transforms a simple mixture of ingredients into a complex, cohesive sauce.

Use Fresh Ingredients: Fresh parsley and freshly minced garlic will make a huge difference in the final flavor.

Adjust the Heat: Start with a smaller amount of cayenne pepper and add more if you want a spicier kick.

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