

Shrimp Remoulade Recipe: A Tangy and Flavorful Southern Appetizer

There are several reasons why this shrimp remoulade recipe stands out from the rest:



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15 min

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INGREDIENTS

- 1 pound large shrimp, peeled and deveined
- 1 cup mayonnaise
- 2 tablespoons Dijon mustard
- 1 tablespoon Worcestershire sauce
- 1 tablespoon lemon juice
- 1 teaspoon hot sauce (adjust to taste)
- 1 teaspoon paprika
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)

DIRECTIONS

- 1. Prepare the : Shrimp:** In a large pot, bring salted water to a boil. Add the shrimp and cook for 2-3 minutes, or until they turn pink and opaque. Be careful not to overcook them!
- 2. Cool the : Shrimp:** Once cooked, drain the shrimp and transfer them to an ice bath to stop the cooking process. This will help keep them tender and juicy.
- 3. Make the : Remoulade Sauce:** In a mixing bowl, combine the mayonnaise, Dijon mustard, Worcestershire sauce, lemon juice, hot sauce, paprika, salt, and pepper. Whisk until smooth and well combined.
- 4. Toss the : Shrimp:** Once the shrimp are cooled, drain them from the ice bath and pat them dry. Add the shrimp to the remoulade sauce and gently toss until they are evenly coated.
- 5. Chill and : Serve:** For the best flavor, let the shrimp remoulade chill in the refrigerator for at least 30 minutes before serving. Garnish with fresh parsley before serving.

TIPS FOR SUCCESS

Use Fresh Shrimp: Whenever possible, opt for fresh shrimp instead of frozen for the best flavor and texture.

Adjust the Heat: If you prefer a spicier kick, add more hot sauce or even a pinch of cayenne pepper to the remoulade sauce.

Make Ahead: This dish can be made a day in advance.

The flavors will meld beautifully overnight, making it even more delicious.

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