



The Best Remoulade Sauce

Preparation Time: 7 mins

Cooking Time: N/A

Serves: 6

Difficulty: So, So, Easy

INGREDIENTS

- 1 ½ cups of mayonnaise (egg best)
- 2 tablespoons ketchup/tomato sauce
- 2 teaspoons of capers, finely chopped
- 2 teaspoons stone ground mustard
- 2 teaspoons Worcestershire sauce
- 2 teaspoons horseradish
- 1 ½ teaspoons crushed/minced garlic
- 1 ½ teaspoons Old Bay Seasoning

DIRECTIONS

1. In a small bowl, combine all the ingredients.