

Chipotle Remoulade

Southern Living Test Kitchen

Southern Living Magazine - September 2012

3/4 cup mayonnaise

2 tablespoons Creole mustard

2 tablespoons sweet-hot pickle relish

1 canned chipotle pepper in adobo sauce, chopped

1 tablespoon fresh flat-leaf parsley, chopped

1/2 teaspoon lemon zest

2 teaspoons fresh lemon juice

1/8 teaspoon salt

1/8 teaspoon pepper

In a bowl, stir together all of the ingredients.

Cover and chill up to three days before serving.

Yield: 1 cup

Per Serving (excluding unknown items): 1188 Calories; 140g Fat (98.9% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; 58mg Cholesterol; 1196mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 12 Fat.