

Sauces

Remoulade

Relish Magazine

Serve this piquant mayonnaise with fish or beef

1/2 cup mayonnaise
2 teaspoons shallots, minced
1 1/2 teaspoons grainy mustard
1 1/2 teaspoons Dijon mustard
1 1/2 teaspoons drained capers, coarsely chopped
1 teaspoon flat-leaf parsley, minced
3/4 teaspoon tarragon vinegar
2 dashes Tabasco sauce
1/8 teaspoon sugar
1/4 teaspoon salt
freshly ground black pepper

Combine all ingredients in a small bowl; mix well.

Yield: 3/4 cup

Per Serving (excluding unknown items): 809 Calories; 94g Fat (97.6% calories from fat); 2g Protein; 3g Carbohydrate; trace Dietary Fiber; 39mg Cholesterol; 1360mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 8 Fat; 0 Other Carbohydrates.