



Creole Remoulade Sauce

From dulcetcuisine.com

- 2 T Mayonnaise
- 1 T Dulcet Creole Mustard
- 1 T Fresh parsley, chopped (optional)
- 1 † Capers, chopped (optional)

1. Mix together the mayo and Creole Mustard.
2. Add optional chopped ingredients if using.



Hint: This is a very simplified version of Remoulade that is so quick and easy to whip up. It makes a great dipping sauce for french fries and a nice tartar sauce for fish.

Notes: _____
