



# RED CREOLE REMOULADE

## Ingredients

- 1/2 cup white wine vinegar
- 2 Tbsp. ketchup
- 1 Tbsp. paprika
- 1/2 tsp. cayenne pepper
- 1 tsp. salt
- 1 large clove garlic, minced
- 2 Tbsp. horseradish
- 2 Tbsp. creole mustard (\*such as Zatarain's)
- 1 Tbsp. Dijon mustard
- 1/2 Tbsp. Worcestershire sauce
- 1 cup canola oil
- 3/4 cup green onions, minced
- 3/4 cup celery, minced

Yields a bit over 2 cups of dressing.

- 1** Prep: mince green onions, celery, and garlic.
- 2** Mix all ingredients together well. Allow to rest overnight before using, if at all possible. Otherwise, at least two hours in the fridge makes a big difference over just-prepared. Then you can either toss your cold boiled shrimp in the dressing and served over a bed of lettuce, or drizzle the dressing over the shrimp.