

Remoulade Sauce

Ingredients

¼ cup fresh lemon juice

½ cup canola oil

¼ cup chopped onions

2 tbsp. minced garlic

2 tbsp. horseradish

3 tbsp. whole grain mustard

3 tbsp. yellow mustard

3 tbsp. ketchup

4 tbsp. fresh parsley chopped

1 tsp. salt

½ tsp. cayenne pepper

Freshly ground black pepper – a few grinds

Preparation

Combine all ingredients in bowl of food processor and process until combined thoroughly. Cover and chill until ready to serve. Will store for a few days in refrigerator.