



Remoulade Sauce

Mayonnaise Blended with Horseradish, Capers, Dijon Mustard, Tarragon, Worcestershire and Onion

To be served with poached lobster claw meat

Last Update: 11/29/2004

Portion Size: 2 Tbsp

<u>Ingredients:</u>	<u>Yields:</u> 3 Cup	6 Cup	12 Cup
	<u>Portions:</u> 24 2 Tbsp	48 2 Tbsp	96 2 Tbsp
Mayonnaise	1 Pint + 1/4 Cup	1 Quart + 1/2 Cup	2 1/4 Quart
Prepared Horseradish	2 Teaspoon	1 Tablespoon + 1 Teaspoon	2 Tablespoon + 2 Teaspoon
Ketchup	1/4 Cup + 1 Teaspoon	1/2 Cup + 2 Teaspoon	1 Cup + 1 Tablespoon
Dijon Mustard	2 Tablespoon	1/4 Cup	1/2 Cup
Red Onions, Fresh <i>DICED 1/8"</i>	1 Ounce	2 Ounce	4 Ounce
Capers <i>DRAINED, CHOPPED</i>	2 Tablespoon	1/4 Cup	1/2 Cup
Parsley Leaves, Fresh <i>CHOPPED</i>	1 Tablespoon	2 Tablespoon	1/4 Cup
Tarragon Leaves, Fresh <i>CHOPPED</i>	3 Teaspoon	2 Tablespoon	1/4 Cup
Worcestershire Sauce	1/2 Teaspoon	1 Teaspoon	2 Teaspoon
Tabasco Sauce	1/2 Teaspoon	1 Teaspoon	2 Teaspoon

Procedure:

1. Combine all ingredients. Mix until well-blended. CCP-- Hold refrigerated at internal temperature of 40 degrees F. or below for service.

Portion: Serve 2 Tbsp or as directed in recipes.

Shelf Life: Use within 3 days.

Replaces APS Recipe # 71749