

KEN'S REMOULADE SAUCE

Ingredients:

- 1 1/4 cups of Mayonnaise
- 1/2 cup of Ketchup
- 1/4 cup of Whole Grain or Creole Mustard
- 1 tsp coarse Ground Black Pepper
- 2 tsp MS Spice Co. Cajun Blend
- 2 TBS of Prepared Horseradish
- 1 tsp Ground Celery
- 2 tsp fresh chopped Parsley
- 2 Green Onions chopped finely
- 1 tsp Dill Pickle Juice
- 1 tsp Lemon Juice
- 1 TBS of Hot Sauce
- 2 Large Garlic Cloves (minced)
- 3 drops of Worcestershire Sauce

Instructions:

- Combine all ingredients in a large bowl and whisk until completely blended.
- Refrigerate overnight if possible.
- ENJOY! Goes great with Cajun Boudin Balls.