

Shrimp Remoulade

Written by John Keife

Whenever there was a party, Claudia was always requested to bring along her delicious Shrimp Remoulade!

Submitted By: Claudia Braud

Ingredients:

- 4 pounds of cooked, peeled, and deveined shrimp



- 16 ounces mayonnaise
- 1 10-ounce jar Zatarain's Creole Mustard
- 1 small jar fresh horseradish
- 1 bunch green onions, chopped
- ½ cup lemon juice
- 1 TBS Tabasco Sauce
- 1 TBS Worcestershire Sauce

Instructions:

1. Combine all ingredients in a large bowl, cover and refrigerate overnight; mix occasionally
2. Serve in a bowl set on cracked ice to maintain a chilled taste

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Serves 16-20