

# Shrimp Remoulade

## Description

7/24/1977 - Baton Rouge

## Ingredients

- 1 cup mayonaise
- 1/4 cup salad oil
- 2 tbsp dry mustard
- 1 tbsp each: Chopped green onion, celery and parsley
- 1 tbsp horseradish
- 1 tbsp vinegar
- 1 tsp paprika
- 1/2 tsp each: salt and worchestershire

## Instructions

Combine all ingredients except shrimp and lettuce in blender container, blend until smooth.

Chill throughly and serve with shrimp on bed of lettuce.

## Summary

**Yield:** 6

**Prep Time:** 15 minutes

**Category:** Seafood

**Cuisine:** Cajun