

Betty's Dill Pickle Remoulade Sauce



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In this video, Betty demonstrates how to make Dill Pickle Remoulade Sauce. This is a tasty blend of mayonnaise, dill pickle relish, Dijon mustard, and paprika.

Ingredients:

- ½ cup mayonnaise
- ¼ cup dill pickle relish drained
- 1 tablespoon Dijon mustard
- ¼ teaspoon paprika

In a small mixing bowl, stir together ½ cup mayonnaise, ¼ cup drained dill pickle relish, 1 tablespoon Dijon mustard, and ¼ teaspoon paprika. Spoon into small serving bowl. Cover with plastic wrap and chill until ready to serve. This sauce is great with deep fried vegetables (including French fries) and also seafood. I will be posting a couple of recipes today and tomorrow that you can use this sauce with. I hope you enjoy the Dill Pickle Remoulade Sauce! --Betty ☐