



BUCK'S REMOULADE SAUCE

We've tried this on just about everything from fried and broiled fish to grilled vegetables to raw oysters, and it's good on everything! This is a quick, easy sauce to prepare and really complements virtually any appetizer or entrée.

- 1/2 cup Mayonnaise
- 1 tablespoon ketchup
- 1/4 cup finely chopped onion
- 2 tablespoons sweet pickle relish
- 1 clove garlic (minced)
- 1 tablespoon chopped parsley
- 1 tablespoon creole grain mustard
- 1 teaspoon fresh lemon juice
- A few dashes of Crystal Louisiana Hot Sauce
- A few grinds of black pepper

Combine all ingredients and whisk til smooth. Chill for at least 30 minutes before serving to let flavors develop.

Store in a sealed container in the fridge for up to a week.