

Tujague's Restaurant
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tujagues.com

Tujague's Remoulade Sauce

3 Cups finely chopped white onion
2 Cups finely chopped celery
1 Cup finely chopped green onions
1 Cup finely chopped fresh parsley
1 Cup finely chopped lettuce
16oz. Creole Mustard or Brown Mustard
1 ½ pints Olive Oil
¼ Cup fresh lemon juice
Generous amount of paprika, for color

Mix all chopped vegetables together, add Creole Mustard and mix well. Add paprika, olive oil with salt and pepper to taste. Makes about 2 quarts of sauce. Sauce can be made in advance and will keep for several days.