

Remoulade Sauce for Shrimp

INGREDIENTS

½ cup chopped onions
¾ cup vegetable oil
¼ cup tarragon vinegar
½ cup brown Creole mustard
2 teaspoons paprika
¾ teaspoon cayenne pepper
2 teaspoons salt
2 medium cloves fresh garlic, minced
2 tablespoons mayonnaise
½ cup chopped green onion
2 pounds boiled, peeled and deveined shrimp
5 cups shredded lettuce

DIRECTIONS

- In a blender, place onions, oil, vinegar, mustard, paprika, salt and garlic. Blend 5 or 6 seconds, turn off, stir, add mayonnaise and blend another 5 or 6 seconds.
- Add green onions, and blend for 2 seconds. **Do not blend longer or you will have puree.**
- Chill sauce overnight. Arrange beds of lettuce on salad plates, top with shrimp, and cover with chilled sauce.

NOTE: Do not double this recipe. If you need more, make it again!