

Citrus Jalapeño Remoulade Sauce

A versatile flavor-packed condiment

YIELD: ¾ cup
PREP TIME: 5 minutes
REST TIME: 30 minutes
TOTAL TIME: 35 minutes

INGREDIENTS

½ cup mayonnaise
2 tsp. Dijon mustard
2 tsp. lime juice, fresh
2 tsp. GC Napa Valley Natural Meyer Lemon Olive Oil
1 Tbsp. capers, rinsed, patted dry, chopped
1 Tbsp. dill pickle, deseeded, patted dry, finely minced
1 Tbsp. flat-leaf parsley, finely minced
1½ tsp. jalapeño pepper, deseeded, finely minced
¼ tsp. GC Napa Valley Natural Lemon Finishing Sea Salt
¼ tsp. GC Napa Valley Natural Lemon Tellicherry Pepper

TO PREPARE

- Mix all ingredients together. Let sit 30 minutes in refrigerator. Taste and adjust seasoning to personal preference.

TO SERVE

Serve Citrus Jalapeño Remoulade Sauce as a condiment with Crab Stuffed Dumplings Drizzled with Warm Meyer Lemon Olive Oil, salmon, shrimp, scallops, calamari, breaded fish, roast beef, burgers, and grilled or steamed asparagus. Serve as a dip for vegetables. Add to potato or macaroni salad for an extra flavor boost.

SHOPPING LIST

1 jar 8 oz. mayonnaise
1 jar 8 oz. Dijon mustard
1 lime
1 jar 4 oz. capers
1 jar dill pickles
1 bunch flat-leaf parsley
1 jalapeño pepper

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As a Wine Country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep. Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings.

www.oconnellfamilywines.com

