

Shrimp Remoulade

Serves 8

Judy Manning made this hors d'oeuvre for our auction dinner in Charleston. It is a recipe by Mrs. James F. Fargason published in the Junior League of Baton Rouge Cookbook, "River Road Recipes II"



Ingredients:

- 4 Tbsp. horseradish mustard
- 1/2 cup tarragon vinegar
- 2 Tbsp. Catsup
- 1 Tbsp. paprika
- 1/2 tsp. cayenne pepper
- 1 tsp. salt
- 1 clove garlic
- 1 cup avocado oil
- 3 green onions (1/2 cup minced)
- 1 rib celery (1/2 cup minced)
- 1 1/4 lb. medium (45/lb.) shrimp

Equipment

- Blender
- Colander

Shrimp Remoulade

☑	Directions	Time (min)
	Finely mince 1/2 cup green onions	2
	Finely mince 1/2 cup celery	2
	Peel garlic clove. Leave whole.	1
	Transfer 4 Tbsp mustard, 1/2 cup vinegar, 2 Tbsp. catsup, 1 Tbsp. paprika, 1/2 tsp. cayenne pepper, 1 tsp. salt, 1 clove garlic, minced green onions and celery to a blender	2
	Blend the ingredients. Slowly add 1 cup oil.	2
	Add 1/4 tsp. salt and 1/8 tsp. pepper to a pot of water.	1
	Put shrimp in the water and bring to a boil. Stir until opaque.	2
	Drain shrimp in a colander and then run cold water over them.	1
	Peel shrimp. Pour sauce over shrimp.	5
	Refrigerate at least 4 hrs.	4 1/2 hrs.
	Total	4 hr. 40 min