

Saffron Caper Remoulade

Chef John Hughes
The GYPSY KITCHEN
www.the-gypsy-kitchen.com

Servings: 2

1/2 Lemon, juiced

Pinch Saffron

1 Tablespoon Capers

1/2 Cup Mayonnaise

This remoulade sauce goes very well with Deviled Maine Crab Cakes as well as with any grilled fish dish, fish & chips or as an interesting twist with chilled shrimp cocktail.

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Place Lemon Juice and Saffron in a small saucepan and heat over low heat until the saffron begins to release it's dark red color. Remove from heat and let cool slightly.

In a small mixing bowl, combine the lemon-saffron along with capers and mayonnaise and combine well to fully incorporate. Cover with plastic wrap and refrigerate for at least 2 hours. (Can be refrigerated for up to 2 weeks).

Per Serving (excluding unknown items): 398 Calories; 47g Fat (97.8% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 19mg Cholesterol; 352mg Sodium. Exchanges: 0 Fruit; 4 Fat; 0 Other Carbohydrates.