
Remoulade Sauce

1/2 cup scallion, sliced
1/4 cup parsley, chopped
2 tablespoons ketchup
1 tablespoon lemon juice
1 tablespoon worcestershire sauce
1 tablespoon white vinegar
1 tablespoon prepared mustard
1 tablespoon garlic, minced
1 medium chipotle chile canned in adobo
1 tablespoon adobo sauce, from canned chipotles
1 teaspoon salt
1/2 cup mayonnaise

Combine all ingredients, except mayo in food processor and blend until smooth

Add mayo and process until blended.

Serve with crab cakes.

Yield: 1 1/4 cups

Appetizers, Fish and other Seafood, Miscellaneous

Per Serving (excluding unknown items): 999 Calories; 102g Fat (87.4% calories from fat); 7g Protein; 27g Carbohydrate; 5g Dietary Fiber; 39mg Cholesterol; 3740mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 9 1/2 Fat; 1 Other Carbohydrates.