

From Jim & Sharon Finley

Remoulade Sauce - Makes about 1 1/2 pints

This sauce is great with all types of seafood and great on a Po' Boy sandwich. Sharon and I like it on a favorite recipe of ours - Zucchini Mock Crab Cakes. I have also included this recipe since Zucchini season is here.

You will need:

- 3 cups mayonnaise
- 1 cup ketchup
- 1/2 small sweet onion
- 1/4 Jalapeno pepper
- 1 clove of fresh garlic
- 1 TBSP yellow mustard
- 1 tsp paprika
- 1 tsp ground black pepper
- 5 splashes of Tobasco or Franks Hot Sauce

To Prepare:

In a large bowl (stainless or glass) place the mayonnaise, ketchup, and mustard in the bowl.

In a food processor - place the onion, jalapeno and garlic and pulverize or diced finely with a chefs knife then add to the bowl.

Then add to the bowl, paprika, black pepper and hot sauce.

Mix and blend well the contents of the bowl.

Cover bowl and chill in refrigerator until ready to serve



Zucchini Mock Crab Cakes - Makes about 20 cakes

3 medium Zucchini's - shredded
1 1/2 cups bread crumbs
2 eggs beaten
2 TBLS mayonnaise
1 1/2 tsp Old Bay seasoning
1 tsp spicy brown mustard

1 small sweet onion - finely
chopped
1 small green or red bell pepper,
finely chopped
salt & black pepper to taste
2 TBLS olive oil

Shred the zucchini into a colander over a bowl. Let it drain for 30 to 45 minutes. Press down to remove excess water and pat dry with a paper towel.

In a medium bowl, combine the shredded drained zucchini, bread crumbs, eggs, mayonnaise Old Bay, mustard, onion, green bell pepper, salt, and black pepper. Combine and mix well.

Using an ice cream scoop, place a portion of the mixture in your hand and form into a ball. Repeat with the rest of the mixture. Flatten balls into firm cakes.

Pour olive oil into a non stick or seasoned iron skillet over medium-low heat. Gently transfer the firm cakes to the skillet using a spatula. Turn a couple of times when the cake is golden brown and crispy. Tip - do not turn too soon or the cake will fall apart.

Add more olive oil if the skillet gets dry.

Serve hot with tartar or Remoulade Sauce.

Hope you enjoy - Will also post these recipes on the web site.