

### Creole Remoulade sauce

Serve w/shrimp, avocado, hearts of palm, artichoke hearts and various crudite

$\frac{3}{4}$  c olive oil

$\frac{1}{2}$  c chopped onion

$\frac{1}{2}$  c Creole mustard

$\frac{1}{4}$  c tarragon vinegar

3 garlic cloves

2 tsp paprika

1 tsp salt

$\frac{3}{4}$  tsp cayenne pepper

$\frac{3}{4}$  c coarsely chopped green onions

combine first 8 ingredients in processor and blend well

add green onions and blend until onions are finely chopped

cover

refrigerate