

Tangy Rémoulade

MAKES $\frac{3}{4}$ CUP

A cold mayonnaise-based sauce that originated in France, *rémoulade* is a traditional condiment for crab cakes in New Orleans. You can assemble this version, a quick blend of pantry items, at the last minute or a few hours ahead. Its vivid color and zesty flavor make it the best choice for accompanying delicate chilled foods such as poached chicken, white fish, and, of course, crab cakes.

$\frac{1}{4}$ cup ketchup

3 tablespoons sour cream

2 tablespoons Basic Mayonnaise (page 234) or any all-natural mayonnaise

2 tablespoons whole-grain mustard

$1\frac{1}{2}$ tablespoons capers, drained

1 tablespoon peeled and grated fresh horseradish or creamy store-bought prepared horseradish

4 to 6 dashes Tabasco or other hot sauce

Kosher salt and freshly ground black

pepper to taste

In a small bowl, briskly whisk together the ketchup, sour cream, mayonnaise, mustard, capers, horseradish, hot sauce, salt, and pepper with a fork to combine thoroughly. Cover and refrigerate until ready to use, up to 1 day ahead.