



Roasted Red Pepper Remoulade

- 1 7 oz. Jar Roasted Red Bell Peppers, drained
- 1 Cup Mayonnaise
- ¼ Cup Parsley
- ¼ Cup Dill Pickle Relish
- 2 Tab. Green Onion, chopped
- 1 Tab. Grated Lemon Rind or Zest
- 2 Tab. Prepared Horseradish
- 1 Tab. Capers, drained
- ½ Tsp. Kosher Salt
- ¼ Tsp. Freshly Ground Pepper

Process roasted red peppers and mayonnaise in a blender or food processor until smooth, scraping down sides when necessary. Add parsley and remaining ingredients and process just until combined, but not smooth. Chill at least 30 minutes. Makes 2 cups

Attribution: Margie Jacky