# Ginger Remoulade

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**Ingredients**

1 cup mayonnaise
2 green onions, minced
2 tablespoons Asian chili-garlic sauce
1 tablespoon whole grain Dijon mustard
1 tablespoon fresh lime juice
4 teaspoons grated fresh ginger
Salt and pepper to taste

**Directions**

Stir together mayonnaise, minced green onions, chili-garlic sauce, Dijon mustard, lime juice, and ginger. Add salt and pepper to taste. Serve immediately, or cover and chill up to 3 days. Stir well before serving.