

# Ginger Remoulade

written by The Recipe Exchange | August 6, 2016

## **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.