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Andouille Sausage Bites with Creamy Cajun Remoulade

(inspired by the Remoulade Sauce on www.epicurious.com)

1/2 cup Mayonnaise
1/4 cup Full Fat Greek Yogurt
2 Tbs Dijon Mustard
1 Tbs Grainy Mustard
1 Tbs Capers, drained & chopped
1 tsp Lemon Juice
1 Tbs Parsley, finely chopped
Salt & Pepper to taste

2-3 packages of pre-cooked Andouille Sausage (such as Aidells)

Combine Mayo, Yogurt, Mustards, Capers, Lemon Juice & Parsley. Add Salt & freshly ground Black Pepper to taste. Adjust as necessary.... (I added extra mustard because I like my remoulade very mustard-y....)

Pre-heat grill over high heat...then turn down to medium. Cook Sausages over medium heat grill until heated through, but not blackened. Cut into bite size pieces and serve with toothpicks and Remoulade for dipping. Enjoy!

Wine Pairing Recommendation

Rosé all day!! Find a nice and dry Rosé with lots of acidity to cut through the creamy sauce and spicy sausage. It's the perfect pairing...and exactly what every summer BBQ should kick off with ;-)) I've been loving Duckhorn's second label - Decoy's Rosé... It is super bright and fresh and has a nice acidity which balances out all the summer fruit packed into this fabulous wine! Cheers!!