

DIRECTORY
COLD SAUCES

2. Cocktail Sauce
3. Tartar Sauce
4. Remoulade, Cajun Remoulade
5. Horse Radish Sauce
6. Honey Mustard
7. Cucumber Dill
8. Mint, Vinegar Sauce for Lamb
9. Wasabi Sauce: For dipping and in bottle for plate painting.
10. Chipolte Sauce (for Crab Cakes) Mayonnaise, Lime Juice, Roasted Peppers, Chipolte Pepper
11. Soy, Ginger Dipping Sauce with Rice Vinegar and Sake

COLD SAUCES

2. COCKTAIL SAUCE

INGREDIENTS:

Catsup	Worcestershire Sauce
Chili Sauce	Tobasco Sauce
Horse Radish (fresh if avail.)	Black Pepper
Lemon Juice	Vinegar (optional) if using fresh Horse Radish

PROCEDURE:

Combine equal parts Catsup and Chili Sauce in a mixing bowl. Add grated Horse Radish *(if using fresh, moisten with White Vinegar). Season with Lemon Juice, Worcestershire, Tobasco Sauce and Black Pepper. Mix well. Refrigerate. Allow the flavors to “marry” at least 1 hour before use, for best flavor. Serve chilled.

USES:

Use as dipping sauce for Seafood such as Boiled Shrimp Cocktail served chilled. Serve with Fish, Fried Shrimp, Scallops, Oysters, etc. especially good with Raw Oysters on the ½ shell and Raw Clams on the ½ shell.

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3. TARTAR SAUCE

INGREDIENTS:

Mayonnaise (Hellmann's)
Onion (minced)
Pickle Relish (sweet)
Capers
Lemon Juice

Worcestershire Sauce
Tobasco Sauce
(Fresh) Dill Leaves (optional)
(Fresh) Fennel Tops (optional)
Boiled Egg (whites only, grated (optional))

PROCEDURE:

Combine Mayonnaise, Onions (minced), Pickle Relish (sweet), and Capers in a mixing bowl. Mix to Blend. Season with Lemon Juice, Worcestershire Sauce, Tobasco Sauce, and fresh Dill Leaves (optional), or Fennel Tops (chopped). Add grated boiled Egg Whites (if using). Mix well. Refrigerate. Allow flavors to “marry” at least 1 hour before use, for best flavor. Serve chilled.

USES:

Use sauce with Seafood, Fish, Shrimp, Scallops, etc. *Especially good with Fried Seafood.

Use the large Capers for this recipe. The small Capers “no pariel” capers; they are too costly and should be reserved for specialty sauté dishes and for garnish. *Most American recipes leave out the Capers all together.

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4. REMOULADE SAUCE

INGREDIENTS:

Mayonnaise (Hellmann's)
Catsup
Shallots (minced)
Garlic (minced)

Lemon Juice
Worcestershire Sauce
Tobasco Sauce
Parsley or Cilantro (chopped)

PROCEDURE:

Combine Mayonnaise, Catsup, Shallots (minced) and Garlic (Minced) in a mixing bowl. Season with Lemon Juice, Worcestershire Sauce and Tobasco Sauce. Add Parsley or Cilantro (Chopped). Mix well. Refrigerate. Allow flavors to “marry” at least 1 hour before use. Serve chilled.

USES:

Use as a sauce with Seafood, Fish, Shrimp, Scallops, Crabmeat, etc. A Cajun Alternative to Cocktail or Tartar Sauce: Bind Remoulade with Gelatin to make Seafood “Aspic” molds. For Cajun Remoulade add Blackening Seasoning.

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5. HORSE RADISH SAUCE

INGREDIENTS:

Horse Radish (prepared)
Mayonnaise
Sour Cream

Scallions (chopped) optional
-or-
Chives (chopped)

PROCEDURE:

Combine Mayonnaise, Sour Cream and prepared and prepared Horse Radish in a mixing bowl. (Add chopped Scallions or Chives if using). Mix well. Refrigerate. Allow flavors to “marry” at least 1 hour before use for best flavor. Serve chilled.

USES:

Serve with (Raw-Bar) Seafood. Oysters on the ½ shell, Clams, Shrimp cocktail, etc. Also excellent with Roast Prime Rib of Beef.

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6. HONEY MUSTARD

INGREDIENTS:

Mayonnaise

Sour Cream

Mustard (experiment with different kinds)

Honey (warmed)

(Ginger, Garlic, Soy Sauce, and Sesame Oil are all optional flavorings that can be added depending on the use of the sauce).

PROCEDURE:

Combine Mayonnaise, Sour Cream, Mustard and Honey (warmed) together in a mixing bowl. Mix well. *The Honey is added (warmed) for ease in blending.

USES:

Use with Fried Chicken Wings as dipping sauce. Serve with Egg Rolls, Spring Rolls, etc.

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7. CUCUMBER DILL SAUCE

INGREDIENTS:

Mayonnaise
Sour Cream
White Vinegar

Cucumber (peeled, seeded, and chopped)
Dill Leaves (fresh, chopped)
Salt
Chicken Base (paste) added for saltiness

as a flavor enhancer

PROCEDURE:

Combine Mayonnaise and Sour Cream in a mixing bowl. Mix to blend. Marinated Cucumber (chopped) with White Vinegar and Dill Leaves (chopped). Combine Marinated Cucumber with Mayonnaise, Sour Cream mixture. Season with Salt, or *(Chicken Base, if using). Mix well, refrigerate. Allow flavors to “marry” at least 1 hour before use for best flavor. Serve chilled.

USES:

Use as a dipping sauce for fresh vegetables (crudite), also as a sauce for Poached or Grilled Salmon.

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8. MINT, VINEGAR SAUCE

INGREDIENTS:

White Vinegar

Mint Jelly (or *Allfruit* Apple with chopped Mint) (warmed)

Sugar

Mint Leaves (fresh, chopped)

PROCEDURE:

Combine White Vinegar with Mint Jelly and Sugar in a cooking pot. Cook over medium heat to dissolve Jelly and Sugar. Add fresh Mint Leaves (chopped). Allow to cool. Serve room temperature.

USES:

Serve in glass or metal ramekin as dipping sauce or combine with Lamb Drippings for a flavored Lamb A-Jus. Serve hot. *For Lamb (as served in Portland Oregon, at McCormick & Smicks.

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9. WASABI SAUCE

INGREDIENTS:

Wasabi (Mustard Powder) Oriental, (mixed with water)
Mayonnaise
Sour Cream
Honey (warmed)
Soy Sauce
Sesame Oil
*Toasted Sesame Seeds (optional)
Ginger (minced)

PROCEDURE:

Combine Mayonnaise, Sour Cream, and Wasabi (Mustard Powder) in a mixing bowl. Mix well. Blend (warmed) Honey into sauce. Season with Soy Sauce, Sesame Oil, Ginger (minced) and (toasted) Sesame Seeds (if using). Mix Well. Refrigerate.

USES:

Use as dipping sauce for Egg Rolls, Spring Rolls. Also with Smoked Salmon or Granlox.

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10. CHIPOLTE SAUCE

INGREDIENTS:

Mayonnaise
Lime Juice
Roasted Red Peppers (peeled, seeded, diced)
Roasted Chipolte Peppers (Peeled, seeded, diced)
Cilantro (fresh, chopped)
Lemon Zest
Olive Oil

PROCEDURE:

Combine Mayonnaise, Roasted Peppers (diced), Roasted Chipolte (diced) in a mixing bowl. Mix to combine. Season with Lime Juice, Lemon Zest, fresh chopped Cilantro and Olive Oil. Refrigerate. Allow flavors to “marry” at least 1 hour before use for best flavor. Serve room temperature.

USES:

Serve with Crabcakes.

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11. SOY, GINGER DIPPING SAUCE

INGREDIENTS:

Soy Sauce (dark Kikkoman's)

Mirin (sweet Japanese Rice Wine)

Rice Vinegar

Scallions (chopped)

Ginger (minced)

*Hon-Dashi (Japanese style bonito-type soup stock granules)

or (Thai style fish sauce) optional

PROCEDURE:

Combine above ingredients in a mixing bowl. Refrigerate. Serve at room temperature.

USES:

Use as dipping sauce for Egg Rolls, Spring Rolls, Dim Sum, Oriental Wings, etc.