

# CREOLE MUSTARD DIP



## DIRECTIONS

Inspired by Louisiana's Creole cooking traditions, this assertive mustard sauce is a winner with wild Alaska salmon, halibut, cod, crab and Alaska pollock.

Whisk the egg yolks and vinegar together in a small bowl or blender until light yellow in color. Continue whisking, or with blender motor running, slowly add the olive oil until emulsified and ingredients are thoroughly blended. Stir in the mustard, Creole seasoning, green onion, dill and parsley; blend or whisk just until blended. Cover and refrigerate until ready to serve.

Makes about 1½ cups.

prep time: 10 cook time: 0 servings: 4

## INGREDIENTS

2 egg yolks  
3 Tablespoons vinegar  
1 cup olive oil  
1 Tablespoon yellow mustard  
2 to 3 teaspoons Creole seasoning, or to taste  
1 green onion, sliced  
½ cup chopped fresh dill  
½ cup chopped fresh parsley



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