

# Ancho Chili Remoulade

Disney's Boardwalk Resort

Flying Fish Café



## Ingredients

- 2 tsp. chili powder, preferably ancho (purchase below)
- 2 tsp. water
- 1 ½ cups mayonnaise
- ¼ cup finely chopped red onion
- ¼ cup finely chopped dill pickles
- 2 tbsp. drained capers, chopped
- 2 tbsp. finely chopped flat leaf parsley
- 2 tbsp. finely chopped fresh tarragon
- 2 tbsp. snipped fresh chives
- 2 tbsp. fresh lemon juice
- ¼ tsp. salt, or to taste
- ¼ tsp. cayenne pepper, or to taste

## Directions

- In a small bowl, combine the chili powder with water and let stand for 10 minutes.
- In a mixing bowl, combine the chili mixture with the remaining ingredients.
- Use immediately, or store, covered and chilled.



## ANCHO CHILI POWDER

4 oz **DRY RUB**

This spice is rich, complex, a bit spicy and absolutely delicious. Your pork, beef, chicken, prime rib or other meats would be delicious on their own but by adding our ancho chili seasoning you will spice it up a notch and add an amazing, rich flavor.

(Ancho Chili Peppers, Sugar, Spices, Garlic, Salt, Paparika)

