

Shrimp Po' Boy Sliders w. Creole Sauce

(10-12 servings)



Creole Sauce

Ingredients:

1½ cup Mayonnaise

¼ cup Creole Mustard

1 tbsp Paprika

1½ tsp Creole seasoning

2 tsp Horseradish sauce

1 tsp Dill Pickle juice

1 tsp Hot sauce

1 Garlic clove, minced

Directions:

Prepare creole sauce ahead of time.

Combine all ingredients in a large bowl, cover and chill for 30+ minutes to allow the flavors to meld.

Sliders

Ingredients

12 Slider Buns

1 lb cooked small Shrimp

3-4 med Roma Tomatoes sliced

1 Iceberg Lettuce, roughly shredded

Mayonnaise

Directions:

Spread a thin layer of mayonnaise onto both top and bottom portions of each slider bun. Add a small handful of shrimp, followed by about a tsp worth of Creole sauce. Top with tomato and shredded lettuce. Secure with toothpick and serve immediately.