

## Sauces

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# Cajun Sauce II

Taste of Home - June/July 2011

**Servings: 4**

**Preparation Time: 5 minutes**

**Grill Time:**

**1/4 cup mayonnaise**

**1 green onion, thinly sliced**

**1 1/2 teaspoons Creole mustard**

**1/2 teaspoon garlic, minced**

**1/2 teaspoon grated lime peel**

**1/2 teaspoon lime juice**

**1/4 teaspoon pepper**

**1/8 teaspoon salt**

**dash hot pepper sauce**

**dash Worcestershire sauce**

In a small bowl, combine all ten Cajun Sauce ingredients until blended. Chill until serving.

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Per Serving (excluding unknown items): 101 Calories; 12g Fat (97.1% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 5mg Cholesterol; 143mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 1 Fat.