

BLEU'S FRESH DILL, CAPER, SOUR CREAM, LEMON & MAYONNAISE SAUCE

GREAT FOR LOUISIANA JUMBO LUMP BLUE CRABMEAT

A SAUCE CREATED TO DIRECTLY PLACE ATOP THE FRESH LOUISIANA BLUE JUMBO LUMP CRABMEAT. IT CAN ALSO BE USED AS A LUMP CRABMEAT SALAD DRESSING.

INGREDIENTS:

- **1 CUP NEW ORLEANS' BLUE PLATE MAYONNAISE**
- **3 OZS. DAISY PURE SOUR CREAM (NO LIGHT VERSION, MORE IF YOU WOULD PREFER)**
- **2 OZS. FRESH DILL LEAVES (LEAVES ONLY, NO STEMS (MORE IF YOU PREFER).**
- **2 OZS. MEZZETTA IMPORTED NON-PAREIL CAPERS (CHOPPED, I LIKE MORE)**
- **1 TBSP. MEZZETTA IMPORTED NON-PAREIL CAPERS & JUICE (I LIKE MORE)**
- **1 TBSP. PURE CANE SUGAR (YOU MAY WANT LESS, ADD A SMALL AMOUNT AT A TIME)**
- **2 TSP SEA SALT (GROUNDED & FLAKED)**
- **1 TSP. ZATARAIN'S CREOLE MUSTARD**
- **2 TSP. TONY CHACHERE'S FAMOUS CREOLE SEASONING**
- **FRESH GROUND PEPPER TO TASTE**
- **1 TSP. SMOKED PAPRIKA**
- **1-1/2 TSP FRESH LEMON JUICE**

DIRECTIONS:

- PLACE THE MAYONNAISE IN A LARGE MIXING BOWL.
- ADD SOUR CREAM MIX WELL (MIX WELL AFTER EACH NEW INGREDIENT IS ADDED)
- ADD SEA SALT, PEPPER, SUGAR, TONY'S, PAPRIKA, MUSTARD, AND LEMON JUICE.
- ADD CAPERS AND CAPER JUICE
- AFTER MIXING ALL THE INGREDIENTS THAT HAVE BEEN PLACED INTO THE MIXING BOWL SO FAR, PLACE INTO THE REFRIGERATOR AND LET BLEND FOR AT LEAST AN HOUR.
- REMOVE MIXING BOWL FROM THE REFRIGERATOR, ADD THE FRESH CHOPPED DILL. MIX AGAIN
- PLACE BACK INTO THE REFRIGERATOR FOR ANOTHER 2 HOURS TO LET ALL THE INGREDIENTS MELT TOGETHER WELL.
- FIND THE LOUISIANA JUMBO LUMP BLUE CRABMEAT (NO SUBSTITUTE) AND GO WILD, AS IN "WILD BILL". ALL MY BEST, BLEU.

PLEASE ENJOY

BLEU