

Great Northern Bean Remoulade Sauce



FOODSERVICE



SERVING SIZE: 16

Ingredients

- 1/2 cup **Furmano's Great Northern Beans**, Drained
- 1 tablespoon White Vinegar
- 1 1/3 liquid tablespoons Lemon Juice
- 1 1/4 teaspoons Salt
- 1/8 teaspoon Sugar
- 2 tablespoons Dijon Mustard
- 1 tablespoon Louisiana Style Hot Pepper Sauce
- 2 teaspoons Whole Grain Mustard
- 1 teaspoon Worcestershire Sauce
- 1 teaspoon Paprika
- 1/8 teaspoon Cayenne Pepper
- 1/2 cup Vegetable Oil
- 2 teaspoons Chopped Capers
- 1 tablespoon Italian Parsley, Chopped
- 1 each Scallion, Chopped
- 1/2 teaspoon Garlic, minced

In This Recipe



Great Northern White
Beans - 15.5 oz.



Pouch Great Northern Beans



Great Northern White Beans

Preparation

1. Add first 11 ingredients to food processor and puree into a semi-smooth paste.
2. While the food processor is running drizzle in Vegetable Oil.
3. Next, add Capers, Parsley, Scallion, and Garlic.
4. Pulse food processor until mixed. Allow to marinate at least one hour prior to serving.

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