

FAIL-PROOF HOMEMADE MAYONNAISE

INGREDIENTS

- 1 large egg at room temperature
- 1 tbsp. Dijon mustard
- 1 tbsp. white vinegar
- 1/4 tsp. kosher salt or to taste
- 1 cup neutral flavored oil - grapeseed, safflower or canola
- 1 tsp. fresh lemon juice - optional



PREPARATION

1. Add egg to the smaller food processor bowl and process for 20 seconds.
2. Then add the mustard, vinegar, and salt and process for another 20 seconds.
3. Scrape the sides and bottom of the bowl. Turn the food processor on and slowly add about a quarter of the oil in tiny drops.
4. Once the mixture begins to thicken and emulsify, you can slowly pour a very thin stream of oil instead of drops.
5. Once all of the oil has been added, scrape the bottom and sides of the bowl. Process for another extra 10 seconds. Taste and add salt, lemon juice or extra vinegar.
6. If the mayo seems thin, slowly stream in more oil with the processor running. Store covered in the refrigerator up to a week. Enjoy!

