

Home Made Mayonnaise

Ingredients	
1 large	Egg – OR – 2 egg yolks
1 tablespoon	Lemon juice (fresh) – OR – white wine vinegar
1 tablespoon	Dijon mustard
1 1/4 cups	Safflower and/or Olive oil

1. Using the metal blade on your food processor, place the egg, lemon juice, mustard, and one tablespoon of the oil into the work bowl. Process these ingredients for one minute. (Yes, it's okay to use a timer! Be precise!)
2. With the food processor running, dribble 1/4 cup of the oil into the work bowl. You want the ingredients to emulsify – that means get creamy and blended looking – not grainy and separated.
3. Slowly pour in the remaining oil – remembering to just dribble it in (at about 1/4 teaspoon at a time increments) very slowly. No – it's not okay to get lazy about staying metered in adding the oil! This is an important thing!
4. When all of the oil has been added and the mixture is completely emulsified – you're done! You may season with a bit of salt and/or pepper if you like.
5. Please remember that this is the real deal – it's not the store bought mayo (hallelujah!) chock full of preservatives. You need to keep it in a sealed container in the fridge. It will keep for about a week.

Notes:

The possibilities are nearly ENDLESS once you begin making your own mayonnaise. You can mix it up by using different types of oils. You can use a whole egg instead of egg yolks for a slightly less thick consistency. You can add in fresh herbs – do that at the first step. You can use flavored oils. Try adding in some freshly minced garlic – yummy!