

Home-made Mayonnaise

Ingredients:

- * 1 large, pasteurized egg
- * 1 tablespoon Dijon mustard
- * 1 tablespoon red or white wine vinegar
- * ¼ teaspoon fine sea salt
- * 1 cup (240ml) neutral-flavored oil (grapeseed, safflower, or canola are best)
- * 1 teaspoon fresh lemon juice (optional)

Directions:

1. Add egg to the small bowl of a food processor and process for 20 seconds. Add the mustard, vinegar, and salt. Process again for another 20 seconds.
2. Scrape the sides and bottoms of the bowl, turn the food processor on then begin to slowly add the oil in **tiny drops** until about a quarter of the oil has been added (this is critical for proper emulsification). When you notice that the mixture is beginning to thicken and emulsify, you can be a little less strict. With the processor on, continue to add it slowly, but increase to a very thin stream instead of drops of oil.
3. When all of the oil has been added, scrape the bottom and sides of the bowl and process for an extra 10 seconds. Taste the mayonnaise for seasoning, then add salt, lemon juice, or extra vinegar to taste. If the mayo seems too thin, slowly stream in more oil with the processor running until thick. If it is too thick, add a teaspoon or two of cold water.

This mayo can be covered and stored in the refrigerator for up to 2 weeks.