



Homemade Mayonnaise

Ingredients:

- 1 whole large egg, room temperature
- 1 cup sunflower oil or canola (no NOT use extra virgin olive oil unless you want a distinctive , more bitter taste)
- 1 tsp fine grained salt
- ½ tsp dry mustard
- 1 pinch granulated sugar
- 1 Tbsp fresh squeezed lemon juice (more to taste - and I used more)

Instructions

Put everything into a container that is narrow and tall and barely accommodates your hand blender. Put the motor on and keep the blender toward the bottom until the mayo starts to thicken, then slowly raise the immersion blender toward the top of the ingredients. This takes a total of about 15 seconds. Once it looks like mayonnaise, STOP and do not overblend. Put into a covered container and keep for up to 10 days in the refrigerator. The mayo will look quite yellow in color.

Cook's Notes:

I use this as a starting point, and love to add a variety of ingredients. Here are a few of my favorites:

- pesto for a nice basil-laced sauce
- sriracha for a spicy mayo (as in lamb burgers)
- chopped herbs of any kind
- roasted garlic
- fresh garlic and more lemon zest as aioli for fish cakes
- Dijon mustard and some brown sugar for a wonderful salmon topping

Just...make...this. You'll feel like a real chef!