Homemade Mayonnaise

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So easy, so good

- Stick/Immersion Blender
- Wide Mouth Pint Jar
- 1 egg
- 1 cup olive or avocado oil
- 1/4 tsp dijon mustard
- 1 Tbsp lemon juice
- 1/2 tsp salt
- 1. Crack egg in a widemouth pint jar
- 2. Add oil, dijon mustard, lemon juice and salt
- 3. Put an immersion blender at the bottom of the jar and turn on. Hold it there for 30 seconds.
- 4. After 30 seconds, move the immersion blender up and down for 10 or so seconds.
- 5. All done. Store in fridge for up to 10 days.

Condiments
American, Condiments