

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