

Homemade Mayonnaise

Ingredients:

1 large egg yolk, room temperature

¼ tsp. salt

¼ tsp. white pepper

¾ cups vegetable oil

Juice of half a lemon or more

It's best to use a food processor for this but you can whisk it by hand; however, you must continually whisk to ensure all the ingredients come together. Combine egg and salt and mix until foamy. You must continually whisk; adding the oil a few drops at a time. Make sure you add the oil a few drops at a time to give it time to incorporate. As the mixture emulsifies, add a steady stream of oil while continuing to whisk. Next add the lemon juice and blend briefly. Add additional salt or lemon juice to taste if desired.

You can also spice it up a bit with a pinch of cayenne pepper or your favorite seasoning. You can serve immediately and can store in the refrigerator for 7 days. Once you try this, you will be spoiled.