

MAYONNAISE

Ingredients

- 1 large egg (some recipes call for egg yolks, but you will need at least 2 to make this work)
- 1 tsp or more Dijon mustard (to taste)
- 1 Tbs. lemon juice
- 1 tsp distilled (regular) vinegar, white wine vinegar, or water (I prefer the distilled vinegar)
- 1/2 tsp salt (be careful as to what kind-Morton's is saltier than Diamond and table is most salty-maybe use a generous pinch. You can adjust the amount later)
- pinch of sugar
- 1 Cup total (1/2 Cup each) Canola and Grapeseed oil

Directions

Using a round container that barely fits the head of stick blender place the eggs, followed by the mustard, lemon juice, vinegar, salt and sugar. Pour in the oil and let it settle for a minute to allow the oil to rise to the top. Place the stick blender into the container, resting it on the bottom. Using a medium-medium high speed, give the mixture a few very short blasts. Then begin slowly raising the blender within the mixture followed by a slow up and down motion until the mixture emulsifies and reaches the desired consistency. Adjust the seasons and store in the refrigerator in an airtight container.