

The ubiquitous mayonnaise is used in so many ways, from fresh to the grill to oven baked. It is one of the simplest emulsions, using five ingredients. Taught to make it while whisking vigorously, I was more than happy to start using my immersion blender to do the work for me. This is really incredibly easy, and will make you question why you buy mayonnaise. I make it in pint jars, so no bowl or cup to clean out, just a measuring cup to put in the top of the dishwasher along with the working end of the blender. It is so nice knowing exactly what is in this oft-used spread.

Mayonnaise

Makes about a cup (16 tablespoons)

Ingredients

1 large or XL fresh egg ~ about 60 - 70 grams, preferably free range
2 t coarse or smooth Dijon mustard
1 T lemon juice or white wine vinegar
pinch of salt
200 - 225 ml canola oil, grapeseed oil, or extra virgin olive oil

Directions

Put the egg, Dijon, lemon juice (or vinegar), and salt in a 500 ml canning jar. Using an immersion blender, mix the ingredients on medium speed until absolutely uniform. Add in the oil of your choice, and using the blender process until the mixture becomes thick and creamy white. This takes 20-25 seconds, and you're done! Store covered in the fridge for up to two weeks.