

# BASIC MAYONNAISE

## INGREDIENTS:

- 1 cup olive (or avocado) oil
- 1 tsp - 1 Tbsp vinegar (white vinegar will give the most classic taste)
- 1-2 tbsp dijon mustard
- 1tsp lemon juice
- Salt, pepper, and garlic powder to taste
- 1 egg

## INSTRUCTIONS:

- Put the egg in the bottom of a pint jar
- Add mustard, spices, vinegar, lemon juice, and oil
- Put immersion blender (or hand mixer with wand) to the bottom of the jar, start on the slowest setting and do not move it up and down

## NOTES:

Keeping the mixer at the bottom allows it to draw the oil down, otherwise it will end up very runny, if this happens, you can add more mustard and blend again

Sourced From: Gayla Pedersen

