



## HOMEMADE MAYONNAISE

*inspired by Orangette's recipe from the April 2008 issue of Bon Appetit*

### **Ingredients** (makes about 7/8 cups of mayo)

- 1 egg yolk from a large egg
- 1 1/2 tsp fresh lemon juice
- 1 1/4 tsp white wine vinegar
- 1/4 tsp table salt
- 3/4 cup canola oil, divided (or use 1/2 cup olive oil and 1/4 cup coconut oil)

### **Preparation**

1. Whisk\*\* together egg yolk, vinegar, lemon juice and salt in a heavy medium bowl, that can sit sturdily on the counter, for about a minute.

2. Have a 1/2 cup of canola. Continue whisking with your good hand and hold the oil-filled measuring cup with your other hand above the bowl. The oil "spill" from the cup is enough to start you off with incorporating oil into the mixture. Continue to add oil little by little, by tipping the measuring cup slightly to "spill" some more oil as you continue to whisk. Use your 1/4 measuring cup to slowly add the rest of the canola oil, whisking thoroughly before adding more.

It will take a good 10 to 15 minutes of whisking until you get the desired thickness, but it will be worth it. Don't despair if it doesn't look like mayo or become light in color and creamy for what seems like a long time, *it will.* :-)

\*\* You can also use your hand or stand mixer for this to make your life a lot easier.

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