

Mayonnaise

original recipe courtesy of Vitamix

Ingredients

- 3/4 cup egg substitute or 3 pasteurized room temperature eggs
- 1.25 teaspoon dry mustard
- 1.5 teaspoon salt
- 1/4 cup lemon juice room temperature
- 1.75 cups infused olive oil or avocado oil

Instructions

- Place egg/egg substitute, mustard, salt and lemon juice into the blender container in the order listed and secure the lid.
- Turn blender on high and mix for 30 seconds.
- While the blender is running, remove the lid plug and slowly pour the oil in a thin, steady stream until completely used and the mixture thickens (about 60 seconds).
- Stop the blender and stir in any oil sitting on the top.
- Refrigerate in a separate container and use within 2-4 weeks.
- Don't forget to label!

Notes