

MAYONNAISE - CLASSIC

*Chefsville
Kids*

COOKEE'S TOOL KIT

Measuring Cups
Measuring Spoons
Whisk, if making by hand or
food processor or
blender
Medium sized bowl (2 cups or >)
Spatula
Kitchen Towel
Optional: zester



Ingredients

1 egg, room temperature
1 Tablespoon vinegar, your choice
1/2 cup vegetable oil (or ¼ cup each of olive oil and vegetable oil)
1/2 teaspoon dry mustard powder or 1 teaspoon mustard of choice (whole grain, honey or Dijon)

1/8 teaspoon salt
2 pinches fresh ground pepper

Optional: zest of ½ lemon or orange, 2 pinches of sugar or a teaspoon of honey, fresh herbs of your choice, chopped and folded into the mixture at the end, 1 roasted or canned chipotle chili, Sriracha or other hot sauce, pinch cayenne pepper, roasted garlic, mashed avocado or any flavoring you think would work with mayonnaise.

Directions:

In a bowl or container of a food processor or blender, combine the mustard or mustard powder, salt, eggs and vinegar. Use a medium speed and gradually drizzle in the oil while it runs. If using a bowl, add oil slowly, then you can speed up the drizzle after a minute when at least a tablespoon of oil is blended and emulsified into the mayonnaise. Store in an air tight container with a lid and place in the refrigerator for up to two weeks. Enjoy fresh made mayonnaise whenever you want!

Hint: All ingredients must be room temperature. Use a stick blender also known as an immersion blender and a narrow container or plastic cup (also store finished product in this). Add ingredients to a narrow container. The first ingredient must be the egg, followed by the acidic vinegar, citrus juice, if using, followed by the other ingredients. Chopped herbs get folded in at the end unless green mayo is desired. Place the emersion blender down to the bottom on fast for 20 seconds then bring it up very slowly. By the time the top is reached there will be perfect mayo.

Yields – 1 cup

Time: 5 minutes

