



In the Kitch with Chef Carrie

Homemade Mayonaise

Why go for store bought mayo when you can make it fresh at home with a few easy steps and simple ingredients.

4 each Whole pasteurized eggs

1 cup Vegetable oil

1 Tbs lemon juice

1 tsp Dijon mustard

½ tsp Salt

¼ tsp black or white pepper

Place whole eggs in bottom of tall thin container that comes with your emersion blender.

Add oil and all other ingredients.

Place blender down carefully over the eggs and then turn on blender.

Keep stick on bottom for 20 seconds and then slowly lift and circle back in for another 20 seconds.