

# Mayonnaise

## { INGREDIENTS }

2 Egg Yolks  
½ tsp. Fine Sea Salt  
½ tsp. Ground Mustard  
2 tsp. Granulated Sugar  
2 tsp. Lemon Juice  
1 T. Vinegar  
1 C. Grapeseed/Corn Oil

## { DIRECTIONS }

In a small bowl, combine the vinegar and lemon juice and set aside.

Place egg yolks, salt, sugar and mustard in a small mixing bowl. Measure out the oil into a measuring cup that can pour neatly and easily.

Ensure all three vessels are within reaching distance before starting.

*ONCE YOU BEGIN TO MIX THE MAYONNAISE TOGETHER,  
YOU WILL NOT WANT TO STOP, OR IT WILL SEPARATE AND NOT WORK.*

Using an electric mixer, blend the yolks with the salt, sugar and mustard on medium-low speed for about a minute, or until well combined. Add half of the lemon vinegar mix to the yolk mix, stirring with the electric mixer on medium-high for another minute.

Begin adding the oil **SLOWLY**, about 1 teaspoon at a time with your mixer on its highest setting. Only once the oil is completely emulsified should more oil be added. Continue this until half a cup of oil remains.

*INSTEAD OF WATCHING A CLOCK, I WATCH THE MAYO. ADDING MORE OIL ONCE I CAN SEE THE LAST ADDITION HAS BEEN INCORPORATED. WHILE LETTING THE MIXER SPIN THE BEATERS TO MIX,  
I ALSO STIR WITH THE MIXER AT THE SAME TIME TO ENSURE A GOOD EMULSION.*

Add remaining lemon juice and mix.

*OFTEN THE COLOR OF THE MAYONNAISE WILL CHANGE TO A LIGHTER HUE AND THICKEN ONCE FULLY MIXED.*

Continue to add the oil in the same manner as before until all the oil is incorporated. Makes about 1 cup of mayonnaise once prepared.

*IF IT SPLITS START A NEW BATCH. ONCE IT STARTS TO THICKEN ADD IN THE SPLIT BATCH.  
THIS WAY YOUR INGREDIENTS WON'T GO TO WASTE.*

