

## Homemade Mayonnaise

Makes about 1-¼ cups

1 egg yolk\*

2 teaspoons white wine or champagne vinegar

½ teaspoon Dijon or whole grain mustard

1 cup vegetable or canola oil or a combination of vegetable/olive oil

Salt, to taste

Ground white pepper, to taste

Optional: 1 tablespoon minced fresh herbs (I used dill in my mayo)

Whisk together the egg yolk, white wine vinegar, and Dijon mustard in a small bowl. Slowly add the olive oil in droplets to the egg yolk mixture while whisking constantly. As the sauce begins to thicken, you can add the oil more rapidly. Add as much oil as you can, constantly whisking, until you reach your desired thickness. Season to taste with salt and ground white pepper. Whisk in the fresh herbs if using. Refrigerate for up to one week.

\*Consuming raw eggs can be dangerous due to the slight risk of salmonella or other food-borne illness. If concerned about this risk, I recommend using shell eggs that have been treated to destroy salmonella through pasteurization or another approved method.