

Homemade Mayonnaise

Ingredients:

- 1 ¼ cup of light olive oil
- 1 egg at room temperature
- ½ tsp. of ground mustard
- ½ tsp. of salt
- 1 Lemon

Directions:

Add ¼ cup of light olive oil into blender.

Put 1-cup olive oil into cup to add into blender later.

Add ½ tsp. of salt into blender.

Add ½ tsp. of ground mustard into blender.

Add in 1 room temperature into blender. If in a hurry, set the egg in warm water to get it at room temperature.

Start the blender at a slow speed and slowly pour 1 cup of olive oil into blender.

After the 1-cup of olive oil is blundered, you may turn off blender.

Cut lemon into fourths.

Squeeze 1 lemon wedge into blender.

Stir in lemon juice.

Pour into a jar.

Can last up to 2 weeks.