

Mayonnaise

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Ingredients: Approximately 3 cups

2 Eggs, large
1 Tbls Vinegar, Red Wine
1 Tbls Lemon Juice
2 Tbls Mustard, Dijon
1 cup Olive Oil
1 cup Canola Oil
Salt & Pepper to taste
1 dash Tabasco

Procedure:

In a food processor, add 2 eggs, 1 Tbls red wine vinegar, 1 Tbls lemon juice and 2 Tbls Dijon mustard; start the processor and add 2 Tbls of olive oil and run for about 30-45 seconds. Then through the feed tube add 1/4 cup olive oil and 1 cup canola oil. Process until smooth.

Variations:

Basil Mayonnaise:

Add 1/2 cup; finely chopped fresh basil leaves to 3 cups mayonnaise.

Aioli:

Add the softened garlic from 1 head of roasted garlic* to the mayonnaise, by pressing through a sieve with the back of a ladle.

*To roast garlic, cut the top off of 1 head of garlic, drizzle with a little olive oil, place in an ovenproof ramekin, cover with aluminum foil and bake at 325†F oven for about 1 hour.

Red Bell Pepper Mayonnaise:

Puree, in a food processor, 2 chopped red bell peppers which have been sautéed in vegetable oil. Add to 3 cups mayonnaise.

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