



THE ART OF COOKING

MAYONNAISE

- 1 cup olive oil-light (or other vegetable oil)
- 1 Tbsp. distilled white vinegar
- 1 Tbsp. lemon juice
- 1 egg
- ½ tsp. salt

Pour ¼ cup of oil into blender. Add vinegar, lemon juice, egg and salt and blend for 5 seconds. Remove blender lid. With blender running, add remaining oil in a thin steady stream - turn off blender after all oil has been added. Use right away or refrigerate for up to 1 week.