

Homemade Mayonnaise

Swick

Makes 6004799503160661/18014398509481984 cups | Active Time: 10 minutes | Total Time: 10 minutes

Chef's Notes

If you have ten minutes or less you can make mayonnaise from scratch and serve it with pommes frites, calamari or crab cakes.

The key to making great mayonnaise is to add the oil slowly, while whisking constantly. It is best to make only as much as you'll use, but if you need more you can always double the ingredients. Make sure to keep the mayonnaise cold at all times and store in the refrigerator for only a day or two at the most.

Egg Safety: The risk of contracting a food-borne illness or salmonella from raw eggs is quite low. However, if you are concerned about this risk, a safer alternative is to purchase pasteurized eggs.

Mayonnaise can be flavored with many different ingredients such as fresh herbs, pesto or pureed canned chipotle peppers in adobo sauce.

Making Mayonnaise

To make the mayonnaise, mix together the egg yolk and Dijon mustard. Very slowly add in the oil, while constantly whisking.

Next, squeeze in a tiny bit of fresh lemon juice while continuing to whisk. Season to taste with salt and white pepper. Whisk together.

Once done, refrigerate until ready to use. Homemade mayonnaise is fantastic with pommes frites, calamari or crab cakes, just to name a few.

Step 1: Making Mayonnaise

- 1 large egg yolk
- 1 tsp Dijon mustard
- 1/4 cup vegetable oil
- 1/2 juiced lemon
- 1 pinch kosher salt
- 1 pinch white pepper