

# Foolproof Mayonnaise

Recipe By *Brynne Greisman*



Cooking and Prep:  15  
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Serves:  8

Contains: 

Preference: Parve

Learn how to prepare mayonnaise in your own home kitchen.

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,

Gluten Free, Low Carb

Source: Family Table by

Mishpacha Magazine

## Ingredients (5)

### Main ingredients

- 1 and 1/4 cup oil, preferably walnut
- 1 egg, room temperature
- 2 tablespoons sugar
- 1 and 1/2 teaspoons salt
- 1 and 1/2 tablespoons fresh lemon juice

## Start Cooking

### Make the Mayo

Yields approximately 2 cups.

1. Place the oil in the freezer for 30 to 60 minutes until it becomes cold and thick. This will prevent the mayo from being runny.
2. Pour the egg, sugar, salt, and lemon juice into the food processor, using the knife blade attachment, and process for a few seconds until well blended. Then, while the motor is running, drizzle in cold oil in a slow, steady stream until mixture thickens. Cover and refrigerate.

#### Note:

Walnut oil is a superior-tasting oil that adds special depth of flavor to all foods. Keep your leftover oil after Pesach, in the refrigerator, and use it in any food that you want transformed into something special, i.e. scrambled eggs, fried onions, chicken cutlets, etc. I just finished mine about six weeks ago. I used it sparingly!

#### Variation:

To make horseradish sauce, combine 2 parts mayonnaise and 1 part horseradish. It tastes delicious with gefilte fish. To make tartar sauce, add 3–4 small, chopped sour pickles, 2 cloves chopped garlic, and 1/2 tablespoon honey to 1 cup mayonnaise. Process in food processor until smooth. This transforms a simple salad into a delicacy, and tastes so good with fish, especially salmon.