



## Traditional Mayonnaise

If you've never tasted fresh homemade mayonnaise you are in for a treat. Fresh Mayo is so silky smooth and nothing like her ugly stepsister in the jar!

Makes 1 cup

Food Processor

2 large	egg yolks
2 tbsp	white wine vinegar
1 tsp	ground dry mustard
1 tsp	sea salt
1 tsp	granulated sugar
1/2 tsp	ground pepper
1 cup	canola oil

1. In a food processor fitted with a metal blade, process egg yolks, vinegar, mustard, salt, sugar and pepper until smooth about 2 minutes.
2. With food processor running, slowly dribble the oil through the feed tube.
3. Clean all if the sides with a rubber spatula, process 15 additional seconds.