Homemade Mayonnaise

Prep: 15 min
Cooking: 20 min
Serves: 4

Ingredients

- 2 large Pace Farm egg yolk
- 1 1/2 teaspoons fresh lemon juice
- 1 teaspoon white wine vinegar
- 1/4 teaspoon mustard
- 1/2 teaspoon salt plus more to taste
- 3/4 cup canola oil, divided

Method

1. Mix the lemon juice, egg yolk, mustard, vinegar and ½ teaspoon of salt in a medium bowl.
2. Gradually add ¼ of the oil whisking constantly.
3. Whisk until the mayonnaise is thick.
4. Cover and chill.