

## MAYONNAISE

1 PASTEURIZED egg  
1 T lemon juice  
½ t dry mustard  
½ t salt  
1 cup walnut or avocado oil

Add all but oil to mixing bowl and whisk to blend. Very slowly add small bits of oil, whisking constantly until about  $\frac{1}{4}$  cup of oil has been added and the mixture is readily absorbing the oil.

Transfer the egg mixture to the food processor. Turn on the machine and place the remaining oil in the feed tube. Let the machine run until all the oil has been added.

Open the machine and manually blend in any that isn't quite set; then run the machine for a few more seconds.

Makes approx  $1\frac{1}{4}$  cups mayonnaise.