

Quick Mayonnaise

by Margaret Fulton

1 Egg
½ teaspoon Salt
½ teaspoon Pepper
½ teaspoon Mustard Powder
2 teaspoons Wine Vinegar
2/3 cup Olive Oil
2/3 cup Sunflower Oil

Place the egg, seasonings and vinegar in an electric blender or food processor and blend on medium speed for a few seconds. Still on medium speed, add the oils drop by drop to begin with, through the lid, then in a thin stream as the mixture thickens.

Store in an airtight container in the refrigerator for up to 10 days.

Makes 1¼ cups

Tomato Mayonnaise: Skin, seed and chop 2 tomatoes and place in the blender with 1 crushed clove garlic, ½ teaspoon brown sugar and 2 teaspoons tomato purée. Blend on maximum speed for 30 seconds, then stir into half the mayonnaise.

Makes about 1 cup.

Traditional Method Mayonnaise: Replace the 1 egg with 2 egg yolks. Beat the egg yolks and seasonings together in a bowl. Add the oils drop by drop, beating constantly. As the mixture thickens, add the oils in a steady stream. Add the vinegar and mix thoroughly.