Mayonnaise

May be made in a blender or food processor (using steel blade). If made in processor, recipe can be doubled. However, the recipe cannot be doubled if a blender is used; it will not thicken properly.

Ingredients

- 1 whole egg
- 1-1 1/4 cups oil
- 1 tablespoon white vinegar or fresh lemon juice
- 1/4 teaspoon dry mustard powder
- Salt and pepper to taste
- 1 crushed saccharin (1/4 grain) or a little honey (optional)

Directions:

Any vegetable oil or a combination of oils may be used. Process in blender or processor for a few seconds: egg, lemon juice (or vinegar), and mustard. While the machine is running, add the oil in a fine stream. Do not add oil quickly; it should take at least 60 seconds. As mayonnaise thickens, the sound of the machine will deepen. With the machine running, add the mustard powder, sweetener, and other seasonings.