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Homemade Mayonnaise

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Introduction:

One of the classic sauces of French cuisine, mayonnaise is nothing more than tiny drops of oil emulsified with egg yolk and water, with a dash of lemon and a pinch of mustard to add flavor and stability. Here's how you can make your own mayonnaise from scratch.

Preparation:

Combine egg yolk, lemon juice, vinegar, mustard, and 1/2 teaspoon salt in medium bowl. Whisk until blended and bright yellow, about 30 seconds. Using 1/4 teaspoon measure and whisking constantly, add 1/4 cup oil to yolk mixture, a few drops at a time, about 4 minutes. Gradually add remaining 1/2 cup oil in very slow thin stream, whisking constantly, until mayonnaise is thick, about 8 minutes (mayonnaise will be lighter in color). Cover and chill. do ahead Can be made up to 2 days ahead. Keep chilled.

Image (optional):

Recipe Type:

[sauces](#) [1]

Ingredients:

- 1 large egg yolk (from a chicken you know and trust)
- 1 1/2 teaspoons fresh lemon juice
- 1 teaspoon white wine vinegar
- 1/4 teaspoon Dijon mustard
- 1/2 teaspoon salt plus more to taste

- 3/4 cup vegetable or olive oil

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Links:

[1] <http://kgi.org/recipe-type/sauces>