

Blender Mayonnaise

Mary Powell

The Church of St. Michael and St. George - St. Louis, MO - 1985

*1 egg
5 teaspoons lemon juice
1 teaspoon Dijon mustard
1/4 teaspoon salt
1 teaspoon white pepper
1/8 teaspoon red pepper
1 cup oil*

In a blender, combine the egg, lemon juice, mustard, salt and peppers. Blend together.

With the motor running, add the oil to the mixture in a thin stream.

(This mayonnaise will keep for two weeks in the refrigerator.)

Per Serving (excluding unknown items): 2018 Calories; 223g Fat (97.8% calories from fat); 7g Protein; 5g Carbohydrate; 1g Dietary Fiber; 212mg Cholesterol; 666mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Fruit; 44 Fat; 0 Other Carbohydrates.