

Parsley-Lemon Mayonnaise

Sandra Lee Semi-Homemade Quick & Easy Cooking - July/August 2011

1 cup mayonnaise
2 tablespoons fresh parsley, chopped
2 teaspoons lemon zest
3 tablespoons fresh lemon juice
1/4 teaspoon salt
1/4 teaspoon pepper

In a small bowl, stir together the mayonnaise, parsley, lemon zest, lemon juice, salt and pepper. Mix well.
Cover and chill for at least 30 minutes or up to 3 days.

Per Serving (excluding unknown items): 1595 Calories; 187g Fat (98.1% calories from fat); 3g Protein; 5g Carbohydrate; 1g Dietary Fiber; 77mg Cholesterol; 1789mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 1/2 Fruit; 16 Fat.