



## Mayonnaise

By Victoria Amory

Spaniards claim mayonnaise was invented in the Minorcan island of Mahon, one of the Balearic Islands in the 18th century. The creamy emulsion of eggs, olive oil, vinegar and lemon juice is a fresh-tasting and wonderful accompaniment to fish, vegetables, and eggs. Use a blender or food processor for a modern short cut.

**1-1 1/2 cups**

**Prep Time:** 5 minutes

**Cook Time:** None

**Storage:** Keeps for one week in the refrigerator.

**Type of Dish:** Sauces & Condiments

### Ingredients

- 1 egg
- 1 egg yolk
- 2 tablespoons fresh lemon juice
- 2 tablespoons white wine vinegar
- pinch of salt
- 1 cup extra virgin olive oil

### Instructions

Place the egg, egg yolk, lemon juice, vinegar and salt in the blender and puree until smooth. With the motor running, add the oil in a thin stream until the mixture is emulsified and thick. Transfer to a bowl and chill until ready to serve.