

Mayonnaise (Egg White)

Ingredients

1 teaspoon dry mustard powder

1/2 teaspoon salt

4 egg whites

4 tablespoons white vinegar *(Or 1/3 Vinegar, 1/4 Lemon Juice)*

2-4 cups vegetable oil

(0.75-1 cup oil to 1 egg white is generally recommended, depending on size of eggs)

Directions

In the container of a (**Very, very dry!**) food processor or blender, combine first the eggs, then the vinegar, mustard powder, and salt.

Set the food processor on medium speed and gradually drizzle in the oil while it runs. **The slower you add the oil, the better; this process can take up to thirty minutes for the best Mayonnaise!**

Transfer to a container with a lid and store in the refrigerator for up to two weeks.

Revision #1

Created 7 July 2020 17:24:00 by TehFishey

Updated 26 November 2024 20:22:48 by TehFishey