

# 1 MINUTE MAYONNAISE

Servings: 1 cup | Prep Time: 1 minute | Ingredients: 5

## Ingredients:

- 1 egg (Vital Farms if you can)
- 1 cup light olive oil
- ½ tsp. Dijon mustard
- juice from ½ a lemon
- pinch of maldon salt

## Directions:

1. Take an egg out for maybe 30 minutes to let it come to room temp. When I don't do this, things get weird.
2. Crack the egg into the container that comes with your immersion blender - this is the easiest, best way to do it, because you don't have to think about the blender fitting into another sized container. An immersion blender is a truly great small appliance to own and it's really worth the investment.
3. Pour in your light olive oil (it must be "light" or it won't taste like mayonnaise, any brand will do) along with your lemon, mustard, and pinch of salt.
4. Put the immersion blender into the container and turn on, keeping the bottom of the blender at the absolute bottom of the container for around 15- 30 seconds.
5. Once you start to see your (homemade!) mayonnaise start to thicken, you can then slowly pull up the blender in small up and down motions for another 30 seconds.
6. Store in the same container with the top on (which comes with the blender). Yes we used a cute mason jar for the photo.
7. You literally made mayonnaise.

*Note: Stores in the fridge for around 2 weeks, but it won't last that long.*

*Double note: Throw two smashed garlic cloves prior to blending and you've just made homemade garlic aioli.*

[WWW.THECANDIDLY.COM/2019/RECIPE-1-MINUTE-MAYONNAISE](http://WWW.THECANDIDLY.COM/2019/RECIPE-1-MINUTE-MAYONNAISE)