

# How To Make Mayonnaise



## INGREDIENTS

[Makes 1 cup]

1 whole egg

2 egg yolks

1 tablespoon fresh lemon juice

1 teaspoon Dijon mustard

½ teaspoon sea salt or  
Herbamare seasoning

Dash of onion powder

½ cup coconut oil

½ cup olive oil

## DIRECTIONS

1. In a blender, add eggs, lemon juice, mustard, and seasonings. Blend ingredients thoroughly.
2. Add coconut and olive oil very slowly in a steady stream while blender is running. The mayonnaise should be thick and fluffy.
3. Store in a glass container, chill and serve.

*\* Homemade mayonnaise can be customized to meet your tastes and needs.*