

- 2 egg yolks
- 1 Tbs Dijon-style mustard
- 2 tsp red-wine vinegar, plus more if needed
- 1/4 tsp salt, or more to taste
- 1/4 tsp freshly ground black pepper, or more to taste
- 2 cups extra virgin olive oil



*You can cut the recipe in half if you don't need as much mayonnaise.*

## Mayonnaise

*Fresh homemade mayonnaise bears little resemblance to the rubbery, preservative filled imitation that you find on grocery store shelves. (Ever wonder why an opened jar of store bought mayonnaise will last longer in your refrigerator than the refrigerator's warranty period?)*

*Mayonnaise is easy to make and great with a variety of foods. Try it with fresh vine ripened tomatoes. The French top hard boiled eggs with it. Or use it to make a delicious shrimp salad.*

*One reason for making your own mayonnaise is that it is, actually, your own, with your particular vinegar, your special oil, your special seasonings.*

*Mayonnaise is easy to make if you remember two things: First, make sure all the ingredients are at room temperature; and second, be sure to add the oil very slowly at first.*



Put the egg yolks, mustard, vinegar, salt, and black pepper in the mixing bowl and using a whisk or electric mixer, mix for a few seconds to blend.

Pour in the oil slowly, a table spoon or so at a time at first, mixing rapidly and continuously. As the sauce begins to thicken, add the oil in a steady stream, mixing continuously, until 2 cups have been incorporated.

Adjust the seasonings to taste. If the mayonnaise is very thick, whisk in more vinegar or warm water in small amounts. For greater volume, or a thicker sauce, whisk in more oil.