



Avocado Oil Mayonnaise

Adapted slightly from NourishedKitchen.com, this mayonnaise is mild tasting because of the avocado oil and best of all, is foolproof! After many tries, Jenny McGruther hit on the idea of adding a little water to the egg yolks before adding any oil. The result is successful mayo every time. This mayonnaise lasts in the refrigerator for up to a week.

- 3 egg yolks**
- 1/2 tsp. coarse salt**
- 1 Tbs. lemon juice**
- 1 Tbs. white vinegar**
- 1 Tbs. water**
- 1-1/2 c. avocado oil**

Drop the egg yolks into the basin of a food processor, then sprinkle them with salt. Spoon in the lemon juice, vinegar and water.

Pulse it once or twice to combine, then turn processor on so the blade continues moving smoothly. Working a half cup at a time, pour oil slowly into the feeder tube, allowing it to drip into the egg yolk mixture in a very thin, smooth stream. Continue until all the oil is incorporated, about two or three minutes. Mixture will not look like mayonnaise until the end.

Scrape mayonnaise into a jar with a tight-fitting lid and store it in the refrigerator for up to a week. Makes about 2 cups.

