

Egg Free Mayonnaise

This is a super easy mayonnaise recipe. My daughter loves the taste of this recipe, even more than one prepared with flax or chia as the egg substitute. In fact when I first prepared it she searched for all the foods in the house she could possibly dip into the mayonnaise. Please note you will need an immersion or stick blender for this recipe.

Makes about 2¼ cups

Place the following into a 4 cup measuring cup or large mason jar:

½ cup **milk** or **non-dairy milk substitute**
2 tablespoons **lemon juice**
1 teaspoon **ground mustard**
1 teaspoon **salt**
1 teaspoon **sugar** (optional)
¾ teaspoon **konjac powder** or **xanthan gum**

Blend with an **immersion stick** for 10 – 15 seconds on high speed then slowly drizzle in:

1¼ cups **extra light olive oil**

As you're adding the oil, slowly bring the immersion stick to the top of the liquid and then slowly back down again until all the oil has been incorporated and has thickened to desired consistency.

Store in an airtight container in the refrigerator for 7 – 10 days.