

Mayonnaise

Ingredients:

- 2 egg yolks
- 1 tablespoon lemon juice
- 1/2 teaspoon Dijon mustard
- 1/2 teaspoon salt
- 1 cup vegetable oil

Instructions:

- In a medium bowl, whisk together the egg yolks, lemon juice, Dijon mustard, and salt until well combined.
- While whisking, slowly drizzle in the vegetable oil in a thin stream until the mixture thickens and emulsifies into mayonnaise.
- Adjust the consistency by adding more oil or lemon juice as needed.
- Transfer the mayonnaise to a glass jar or bottle.
- Store in the refrigerator for up to a week.