

## **Homemade Mayonnaise**

## **Ingredients:**

Egg
Egg Yolk
tsp Apple Cider Vinegar or Lemon Juice
tsp Salt
tsp Mustard powder
cup Avocado Oil

## **Instructions:**

- Place the egg and yolk, vinegar, salt, and mustard powder, in a blender. Turn the blender on and slowly pour the oil in through the lid. Blend until mixture thickens.
- Taste and adjust seasonings if necessary.
- Spoon into a storage container and store in the refrigerator for about 1 week.

<sup>\*</sup>Use Organic Ingredients when possible