

# Homemade Basil Mayonnaise

**MAKES APPROXIMATELY 1 CUP**

## INGREDIENTS

- ½ cup light olive oil
- ½ cup canola, vegetable or safflower oil
- 2 tablespoons fresh basil, chopped ★
- 1 large egg, room temperature
- ⅛ teaspoon dried mustard
- ½ teaspoon kosher salt
- 1 tablespoon fresh lemon juice
- additional salt to taste

## DIRECTIONS

Combine the oils in a glass measuring cup. Place the egg, mustard, basil and ½ teaspoon salt in the bowl of a food processor. Process until the mixture is foamy and pale, about 1 ½ minutes. With the machine running, add the oil, drop by drop★, until the mixture starts to thicken (about ¼ cup of oil total); do not stop the machine at this point or the mayonnaise may not come together. Add the remaining oil in a slow, steady stream. When all of the oil has been incorporated, slowly add the lemon juice. Taste and adjust the mayonnaise for seasoning. Fresh mayonnaise can be kept, refrigerated, in an airtight container for up to 5 days.

## SAFETY NOTE:

*Because of the slight risk of bacterial poisoning, the USDA advises against the consumption of raw eggs by pregnant women, young children, and anyone with a weakened immune system.*

## ★ J. NOELLE NOTES

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You can use any type of fresh basil – Italian, thai, purple... I used lemon basil to complement the fresh lemon juice in the recipe.

You may have noticed that the bottom of your food processor plunger has one or two tiny holes. I'm not sure what the official reason is for this, but I use those holes for making mayonnaise. Instead of adding the oil drop by drop, I do it all at once:

*With the machine running, put the oil in the plunger; the oil will slowly drip out in a small, steady stream from the holes*