

Mayonnaise (S)

This recipe is for "scratch purists" who would rather not buy mayonnaise from the store.

Serving Size: Multiple-serve

INGREDIENTS:

- 1 whole egg
- 2 egg yolks
- 1/2 teaspoon Mineral Salt
- Dash black pepper
- Dash onion powder (optional)
- 1/2 cup extra virgin coconut oil (expeller pressed)
- 1/2 cup extra virgin olive oil
- 1 Tablespoon Dijon mustard (optional)

INSTRUCTIONS:

- 1. Place all the ingredients into the blender except the coconut oil and olive oil and blend well.
- 2. While the blender is still running, slowly add the coconut oil and olive oil.
- 3. Chill before serving.

RECIPE NOTE:

The optional Dijon mustard will give your mayo a little kick.

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The *Mayonnaise* recipe and other delicious THM recipes can be found at www.TrimHealthyMembership.com