



Sauces

Homemade Mayonnaise

- 1 large Davidson's Safest Choice™ Pasteurized Shell Egg
- 1 large Davidson's Safest Choice™ Pasteurized Shell Egg™ yolk
- 1 tablespoon fresh lemon juice
- 1 teaspoon red wine vinegar
- 1 teaspoon Dijon mustard
- 1/2 teaspoon salt
- Pinch cayenne
- 1 cup olive oil

In a food processor or blender, combine egg, egg yolk, lemon juice, vinegar, mustard, salt and cayenne. Process until well blended. With motor running, pour in olive oil in a very thin stream until mayonnaise thickens. Refrigerate until serving.

Yield: about 1 1/4 cups

Flavor Variations:

Tapenade Mayonnaise: Stir in 2 tablespoons prepared black olives paste.

Fresh Herb Mayonnaise: Stir in 1/4 cup mixed chopped fresh herbs, such as basil, parsley and tarragon.

Roasted Garlic Mayonnaise: wrap 6 large cloves garlic in foil and roast at 375°F for 30 minutes until soft. Let cool, peel and mash with a fork. Stir in garlic and 2 tablespoons snipped chives into mayonnaise.

Tomato Mayonnaise: Stir in 1 minced marinated sun-dried tomatoes and 1 tablespoon tomato paste.

Chipotle-Cilantro Mayonnaise: Stir in 1 minced chipotle chili in adobo sauce, 2 tablespoons chopped cilantro, 1 small minced garlic clove and 1 teaspoon grated lime peel.

