

BLENDER MAYONNAISE

1½ cups

Blender mayonnaise uses a whole egg. If your beating arm is weak, we suggest you try this method as the emulsifying is produced by the action of the blender. You can also make this version in a food processor; use the plastic blade if you have one, as it seems to make a slightly lighter sauce. Put in a blender:

1 large egg, at room temperature

1 teaspoon dry mustard

1 teaspoon salt

A dash of ground red pepper

1 teaspoon sugar

¼ cup olive or vegetable oil

Cover and blend on high until thoroughly combined. With the blender running, slowly add:

½ cup vegetable oil

And then:

3 tablespoons fresh lemon juice

Until thoroughly blended. Slowly add:

½ cup vegetable oil

And blend until thick. You may have to stop and start the blender occasionally to scrape down the sides.