

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.

MUSTARD MAYONNAISE

1 ¼ cups

For cold poultry, meats, fish, and strong-flavoured vegetables, and traditional with cracked crab. Yellow mustard is lightest and best for fish and seafood; stronger Dijon suits poultry and meats.

Combine:

1 cup blender mayonnaise

¼ cup prepared mustard

Salt and black pepper to taste

CHIPOTLE MAYONNAISE

Generous 1 cup

A zesty sauce for grilled meats and poultry.

Combine:

1 cup blender mayonnaise

2 tablespoons chopped cilantro

1 tablespoon minced canned chipotle peppers

1 tablespoon adobo sauce from the peppers, or to taste

1 tablespoon fresh lime juice

1 teaspoon minced garlic

Salt and black pepper to taste

MAYONNAISE WITH GREEN HERBS

1 cup

Beautiful and delicious with cold shellfish, fish, and vegetables and with cold poached meats.

Combine:

1 cup blender mayonnaise

2-3 tablespoons minced herbs, such as tarragon, basil, chervil, chives, parsley, and/or oregano

Salt and black pepper to taste

Cover and refrigerate for 30 min before serving