

Bosch Blender Mayonnaise

Combine and Blend on low speed for 10-15 seconds.

1 egg

1/3 Cup canola oil

2 Tablespoons rice vinegar or lemon juice

1 Teaspoon sugar

1/2 Teaspoon dry mustard

1/2 Teaspoon salt

Switch: to highest speed

And quickly add 2/3 cup Canola oil in a steady stream through the funnel with the blender running.

After all the oil has been added, **continue to blend** only until the mixture is thick

and smooth (approx. 15 seconds). Makes 1 1/4 cups.

Note: Be sure the blender is completely clean and dry before making mayonnaise or it won't thicken.

**Variation: Aioli (garlic mayonnaise) Add two cloves crushed garlic to first six ingredients. Proceed as in original recipe.*

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