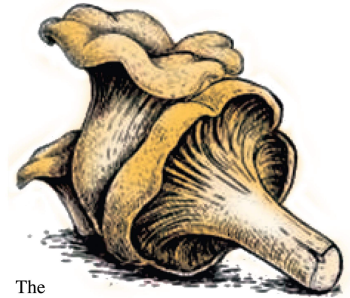


Foolproof Mayonnaise

or mason jar awesomeness

There are a few go to sauces for me, this is one of them. I love the simplicity and flexibility of this sauce, meaning that I can make it in minutes and add an array of items to flex it toward the main food. All you need is a jar and an immersion blender.



The
Carriage House
Cooking School

1 large	egg
1 cup	olive oil
2 teaspoons	rice wine vinegar
2 teaspoons	lemon juice
1 teaspoon	kosher salt
1/2 cup	chopped herb leaves (optional)
1 clove	garlic (optional)

1. Place the first set of ingredients in a tall mason jar or blender cup and let sit for a few minutes.
2. Place the immersion blender in the mason jar and begin to slowly mix the mayonnaise. It will begin to emulsify immediately but keep it going for at least 45 seconds to 1 minute.
3. Add any optional ingredients you like to the mayonnaise and puree them in the mixture to your desired consistency.