

DILL MAYONNAISE

From the kitchen of Mary C. Plona

Category: CONDIMENT

Preparation time: 15 min

Servings: 1 cup

Ingredients

- 1 lg Egg, room temp.
- 1 Yolk from a hard-cooked Egg
- 1 tsp Dijon Mustard
- 2 tbsp Lemon Juice
- 1 cup Olive or Canola Oil
- Salt & Pepper to taste
- 1/2 cup Dill, finely chopped

Instructions

Combine egg, yolk, mustard & lemon juice in a food processor or blender. With motor running, add oil in slow steady stream through the feed tube until emulsified. Add salt and pepper to taste. Stir in dill by hand. Store in refrigerator up to five days

