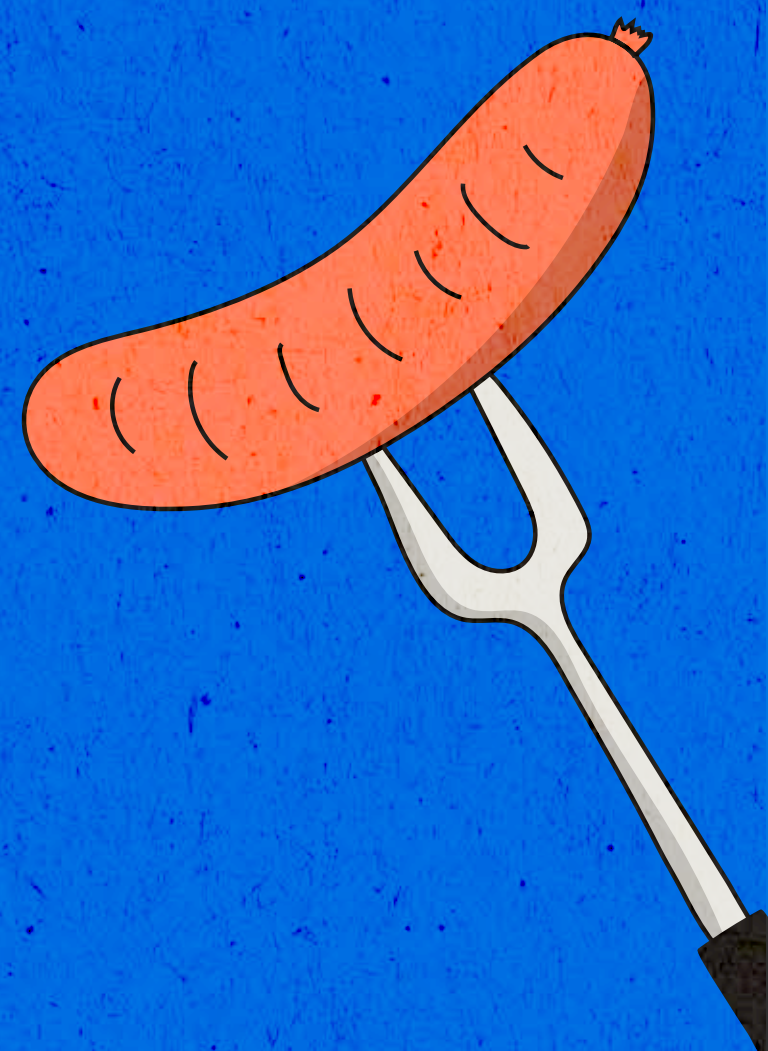
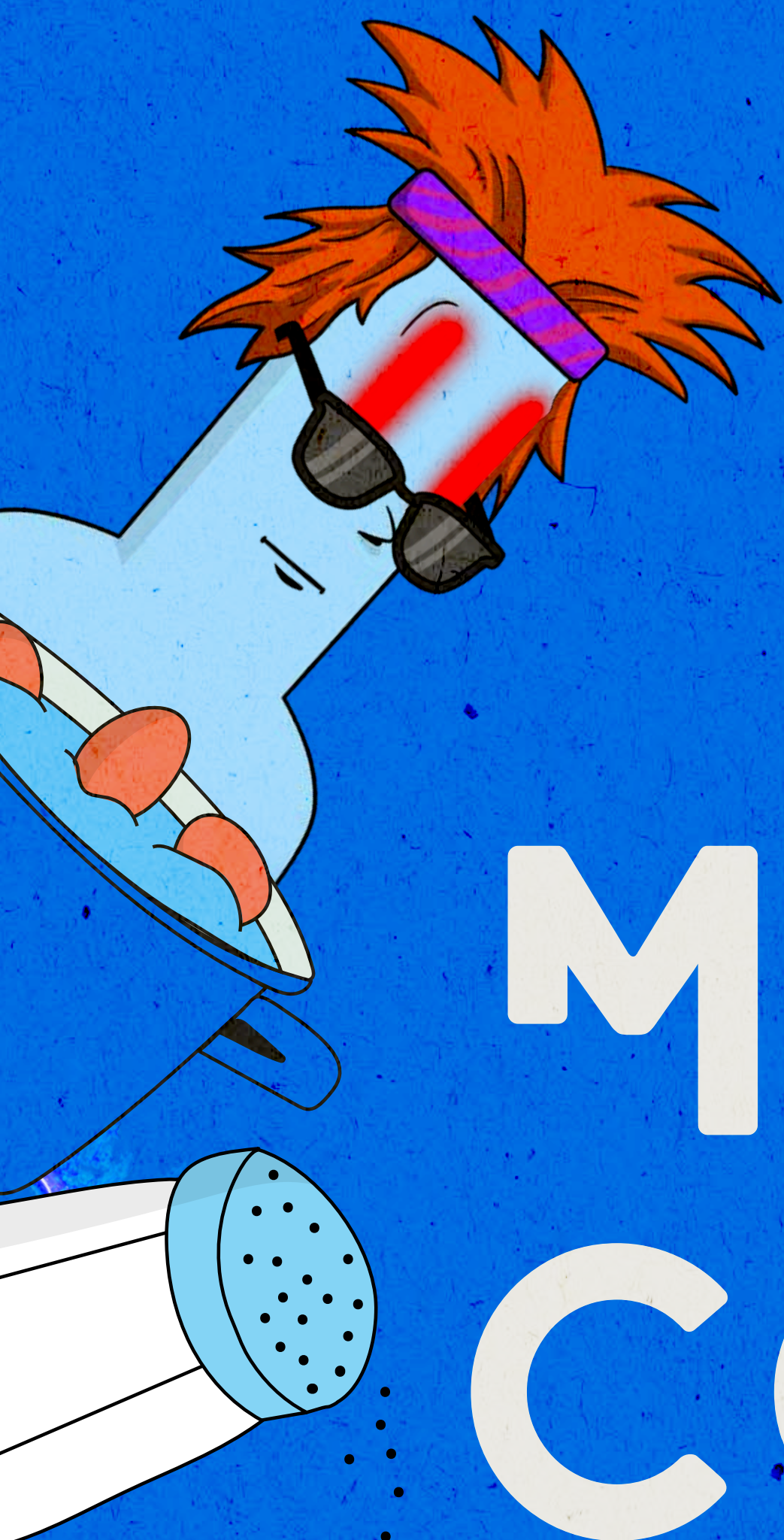


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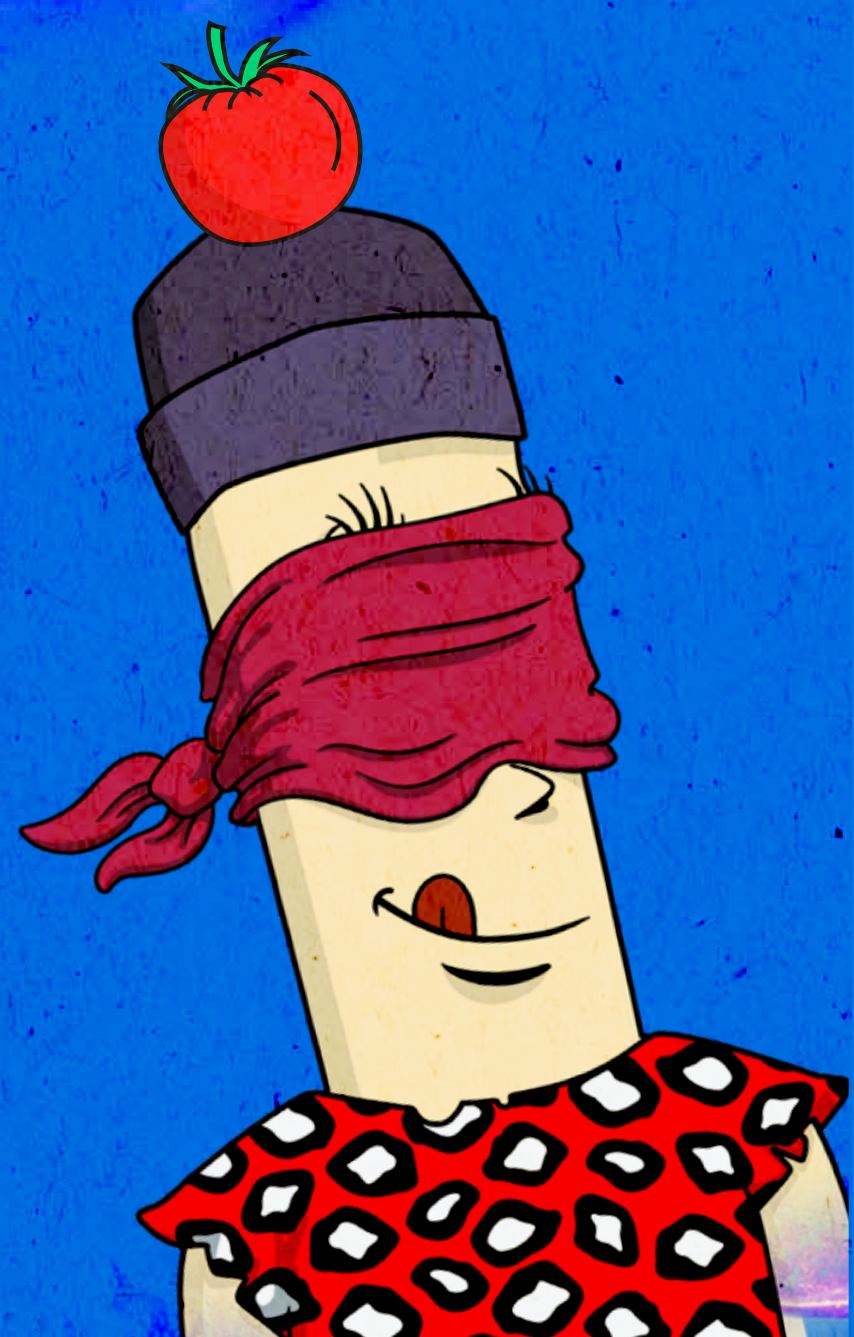


MAYO COOK BOOK

WITH FOREWORD BY
MAYO BAE



PORTAL PRESS



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- 1. Mayonnaise, the condiment
- 2. Cooking

First Edition

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FOREWORD

by

MAYO BAE

aka Portalhead 7503

MAYO.

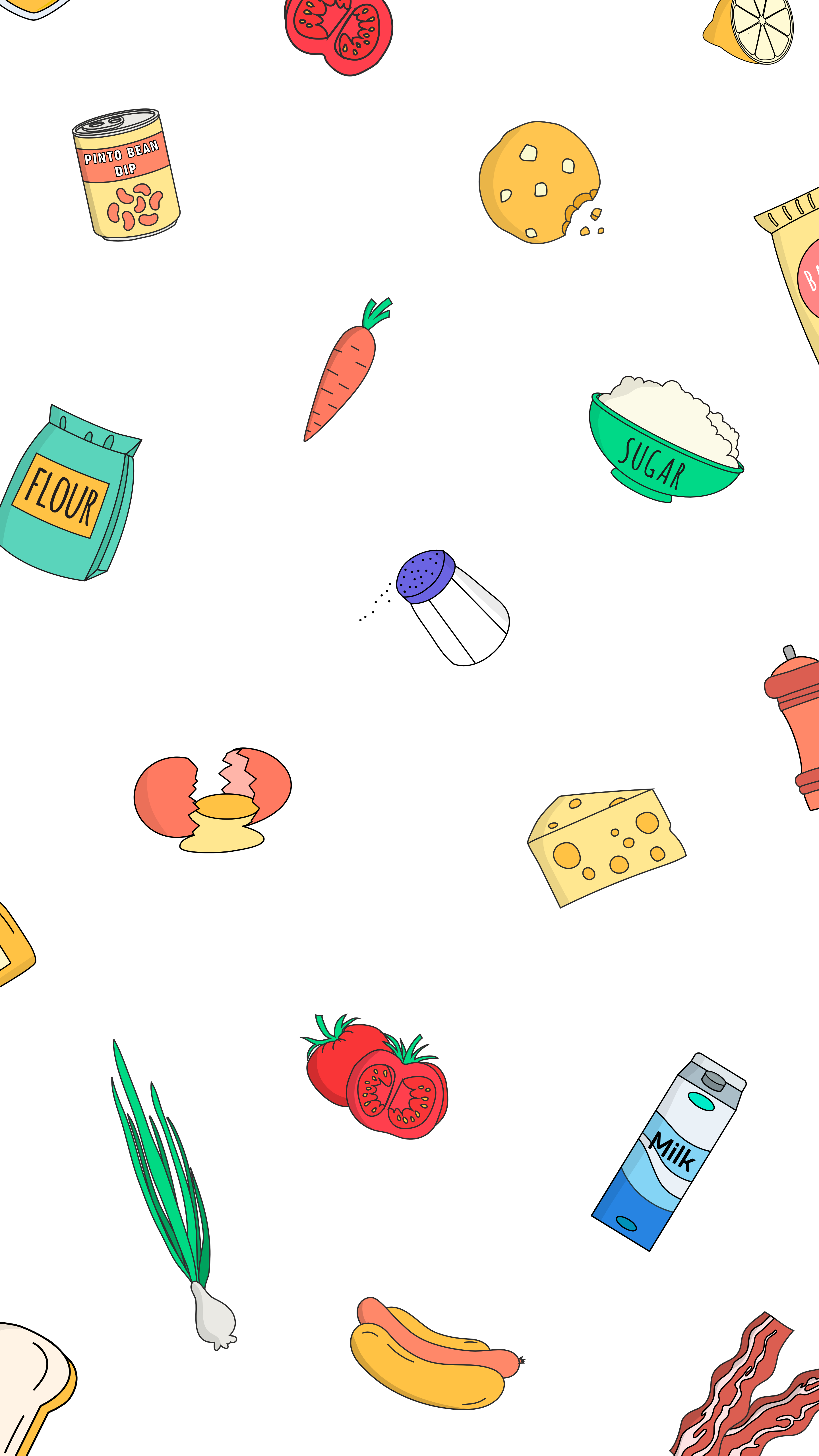
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MAYO



MAYO RECIPE

Makes one
cup of mayo

Ingredients:

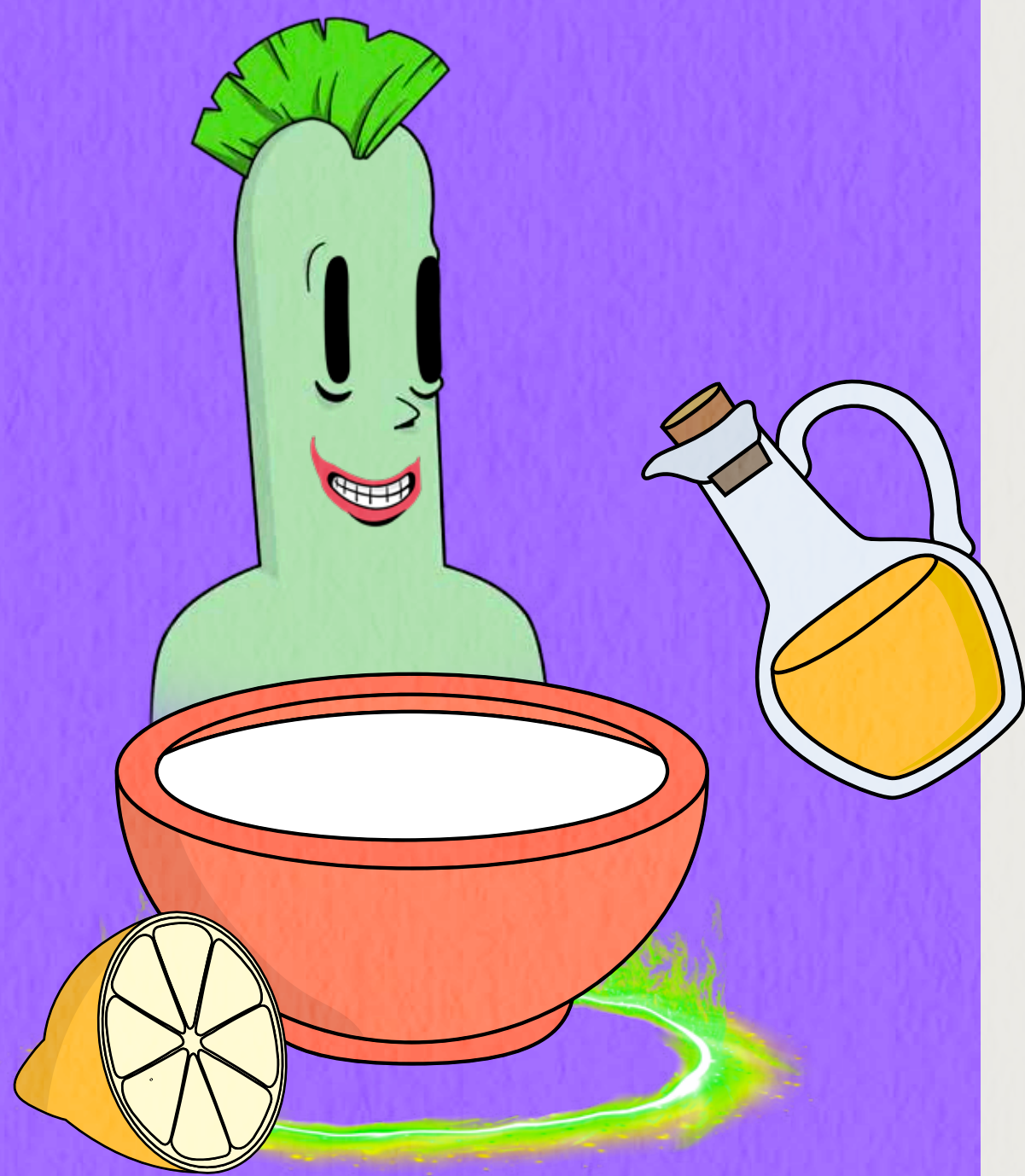
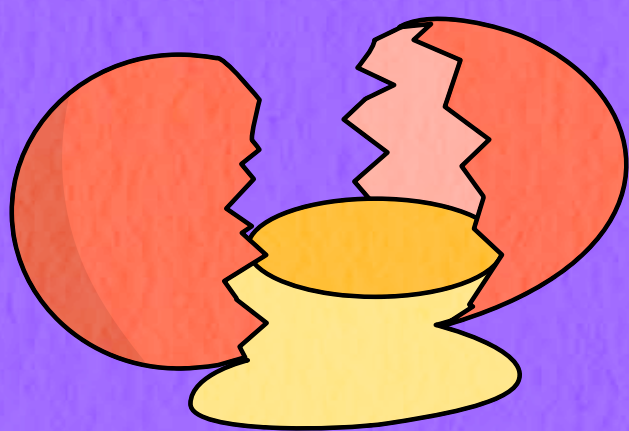
2 egg yolks
1 cup (250 ml) of olive oil
A squeeze of fresh lemon juice
Salt

Directions:

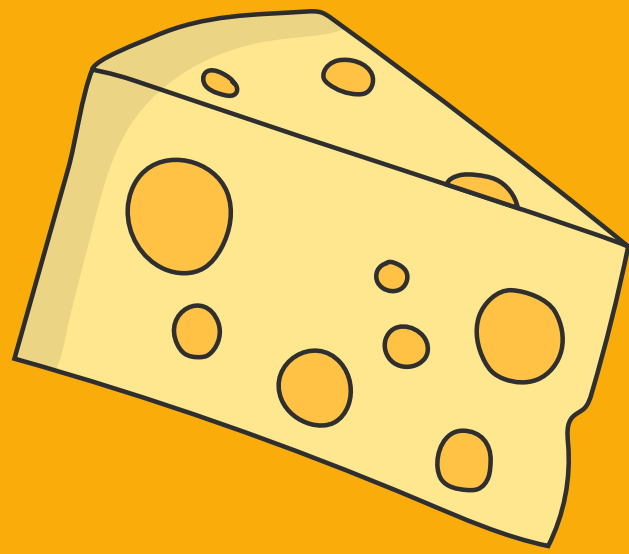
Put the egg yolk, lemon juice
and salt in a bowl.
Whisk together until frothy.

Add olive oil slowly, continue
whisking to absorb into
the egg yolk mixture.

Keep adding until you
have a thick, creamy sauce.



MAYO LAYER DIP



Ingredients:

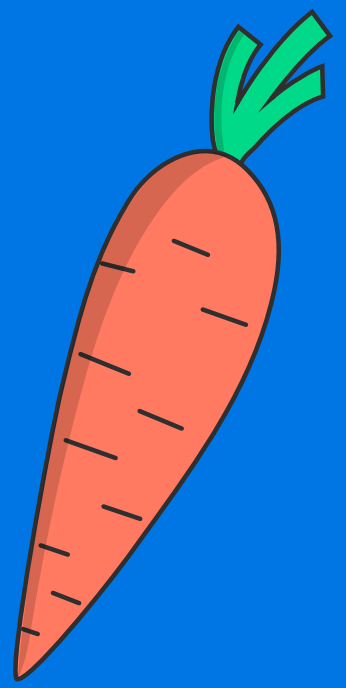
- 2 cans pinto bean dip
- 2 cups (430 g) mayo - mix with 1 packet of taco seasoning
- 1 $\frac{1}{2}$ cups (345 ml) prepared guacamole
- $\frac{3}{4}$ cup (180 ml) salsa
- 1 cup (250 g) shredded Cheddar cheese
- 2 medium tomatoes, seeded and chopped
- 1 can (2.25 ounces) sliced pitted ripe olives, drained
- $\frac{1}{4}$ cup (40 g) thinly sliced green onions

Directions:

Layer pan in the
order above.
dip and enjoy.

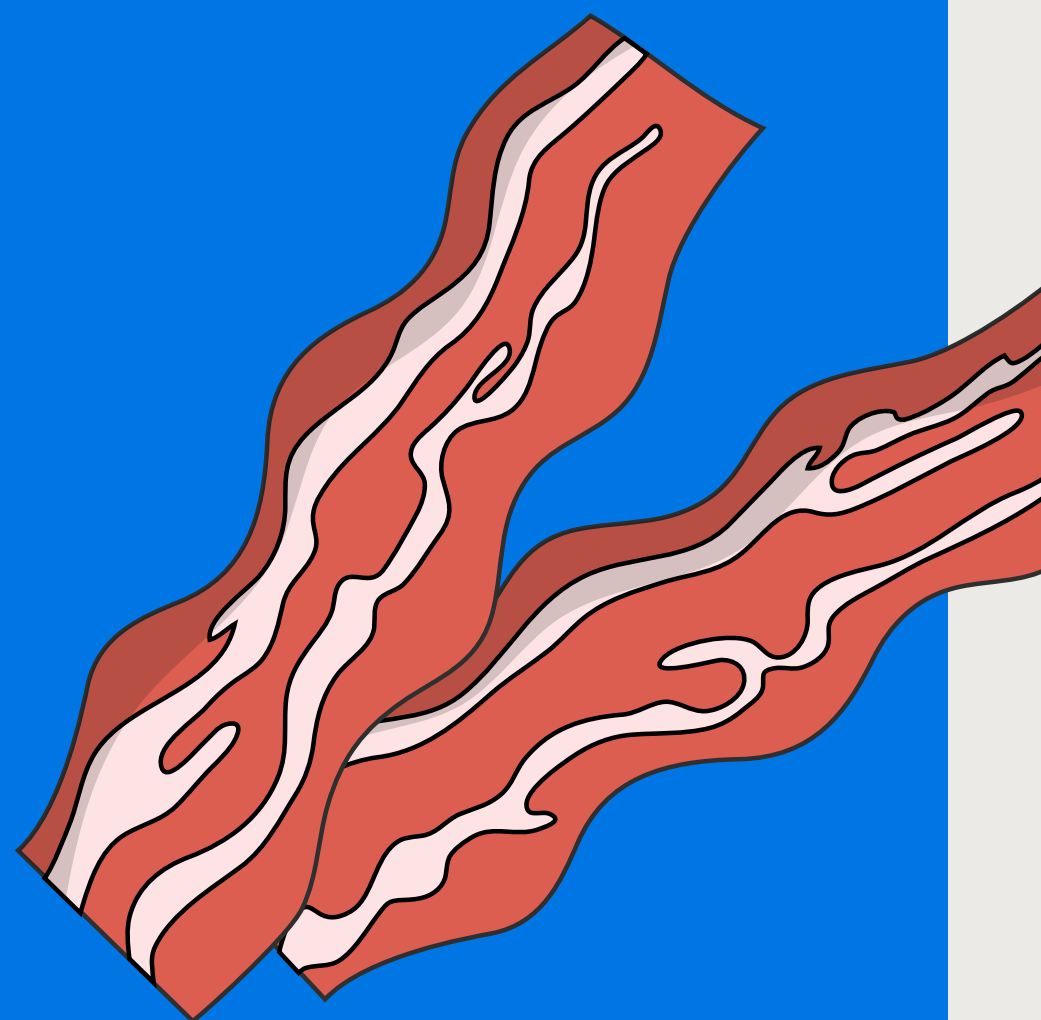
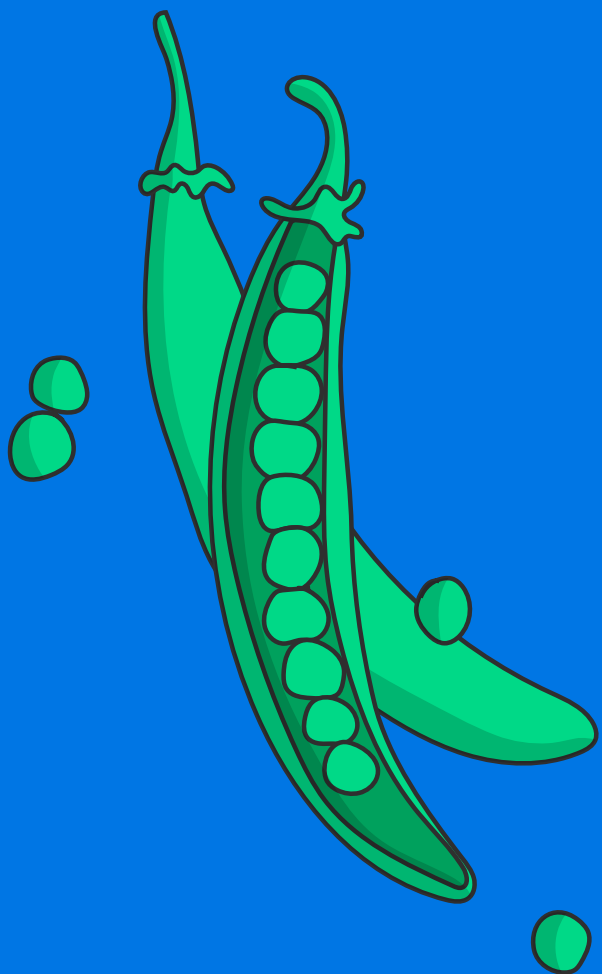


MAYO SALAD



Ingredients:

2 Potatoes
1 cup (200 g) canned green peas
1 cup (200 g) boiled carrots
 $\frac{1}{2}$ cup (64 g) of diced ham
2 cups (430 g) of mayo

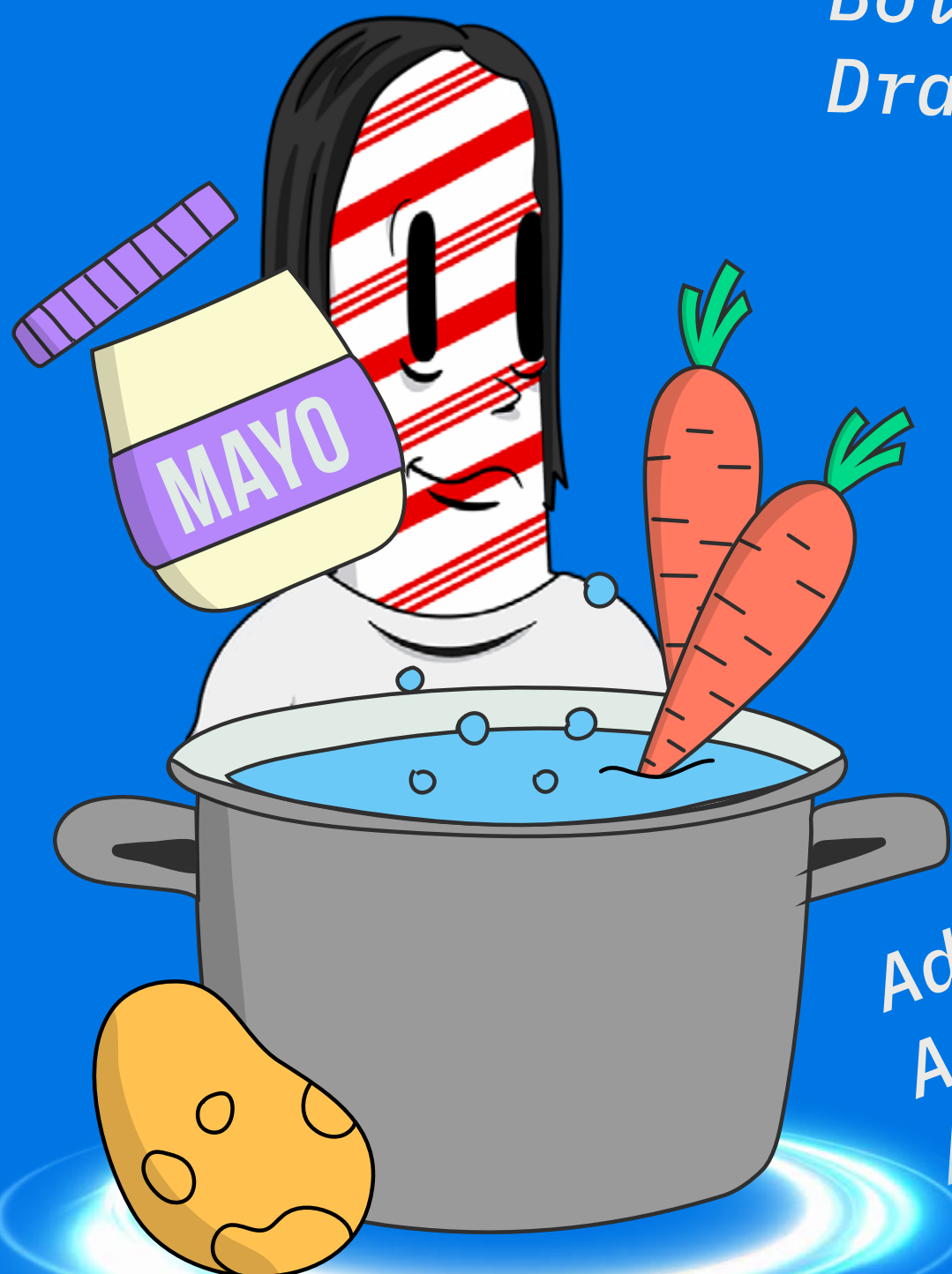


Directions:

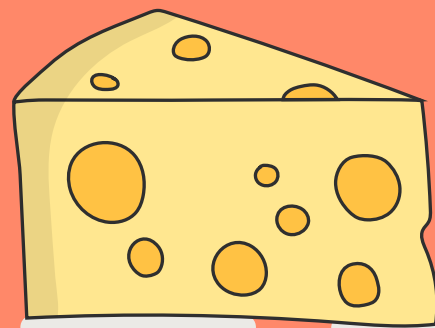
Chop 2 potatoes into $\frac{1}{4}$ cubes.

Boil in salt water for 15 min.
Drain. Put in a bowl.

Add a cup of canned green peas.
Add a cup of cubed boiled carrots.
Add half a cup of diced ham.
Add 2 cups of mayo. Stir.

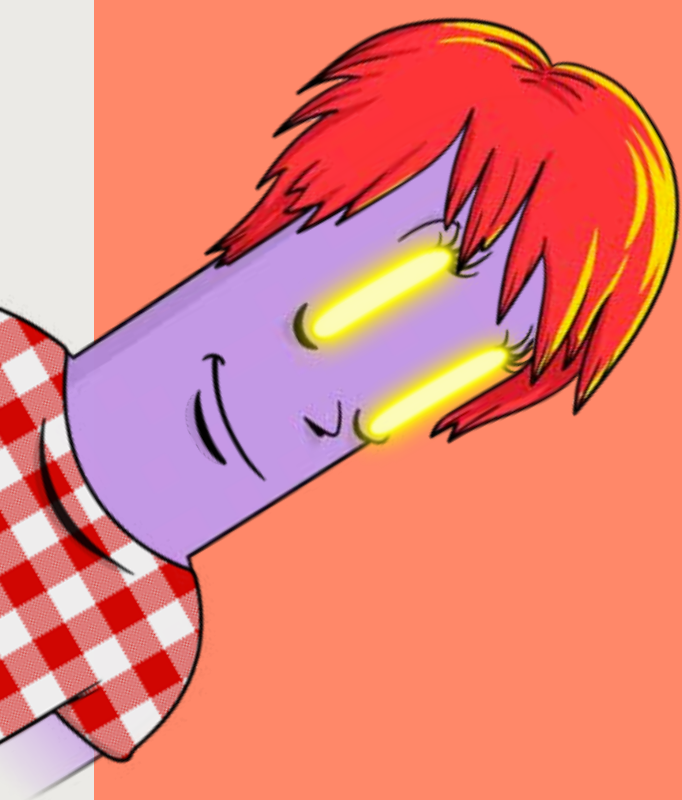
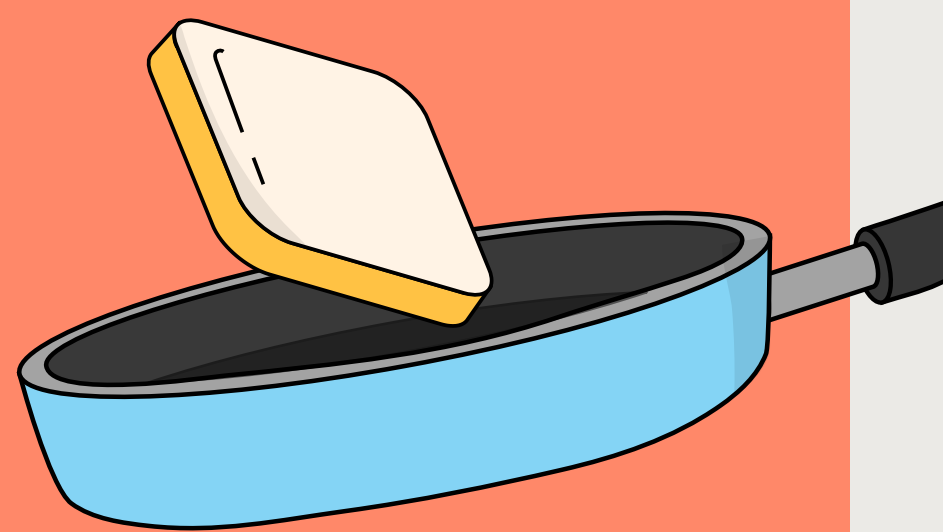


MAYO GRILLED CHEESE



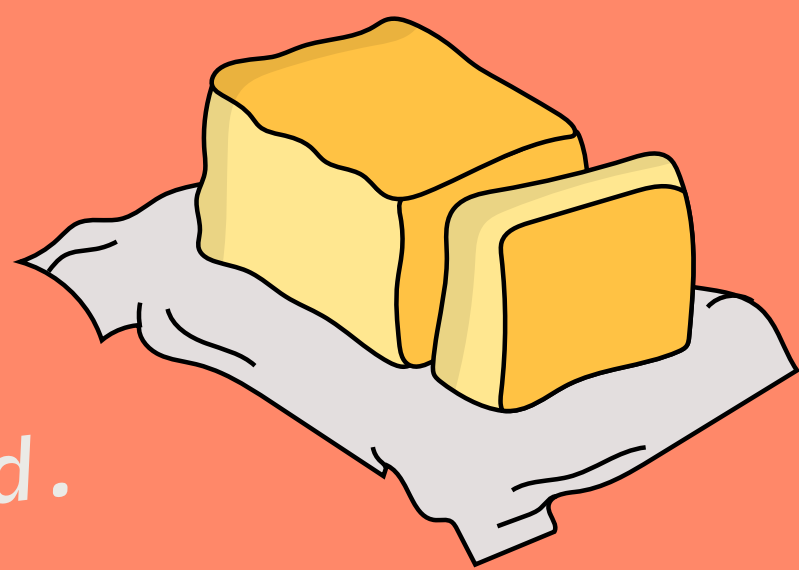
Ingredients:

2 slices white bread
2 heaping tablespoons of mayo
1 tablespoon unsalted butter
American cheese or cheddar
(about 4 slices)



Directions:

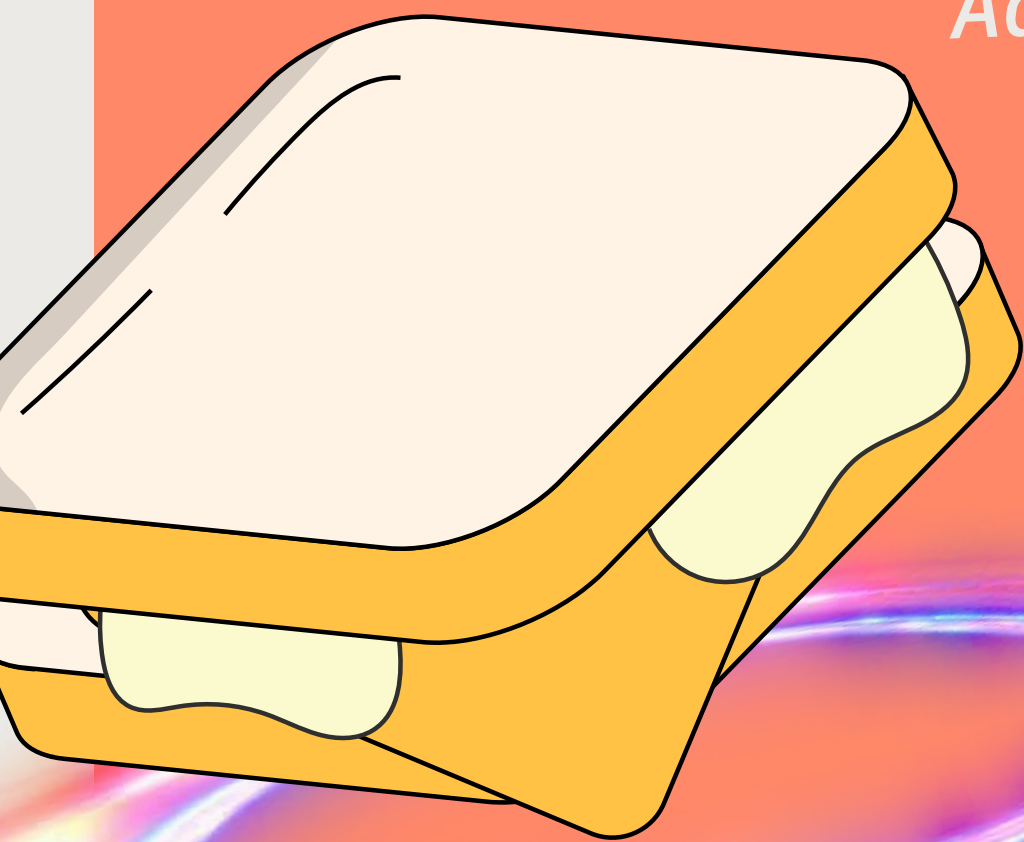
Spread mayo on the bread.



Heat a skillet over medium heat.
Add butter to pan.

Add cheese sandwich to pan.
Cook until the cheese is melted.

Eat immediately.



MAYO DRESSED EGG

Ingredients:

3 Eggs
3 tablespoons mayo
1 tablespoon mustard
1 teaspoon vinegar
Salt and pepper



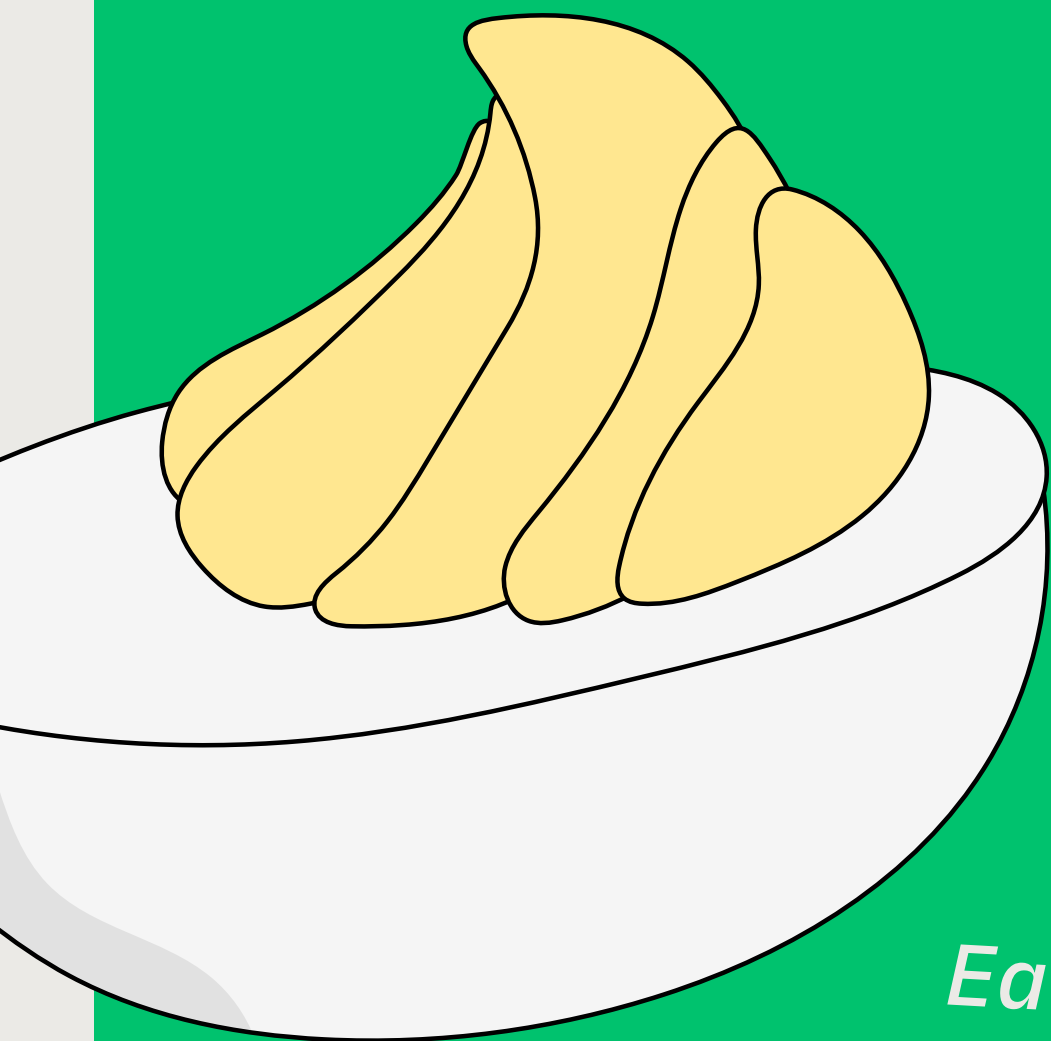
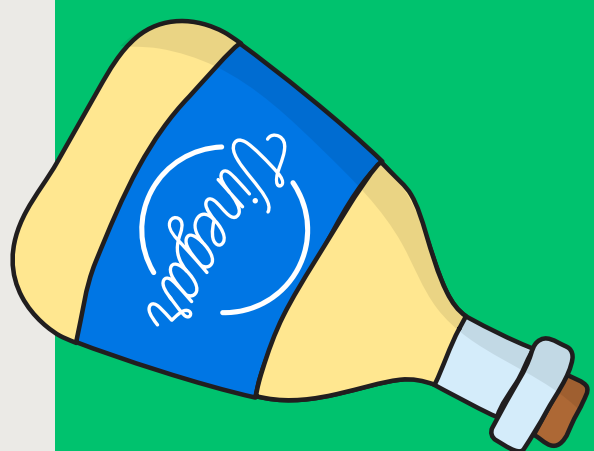
Directions:

Boil eggs for 14 minutes.
Peel and slice in half lengthwise.
Scoop out yolks.

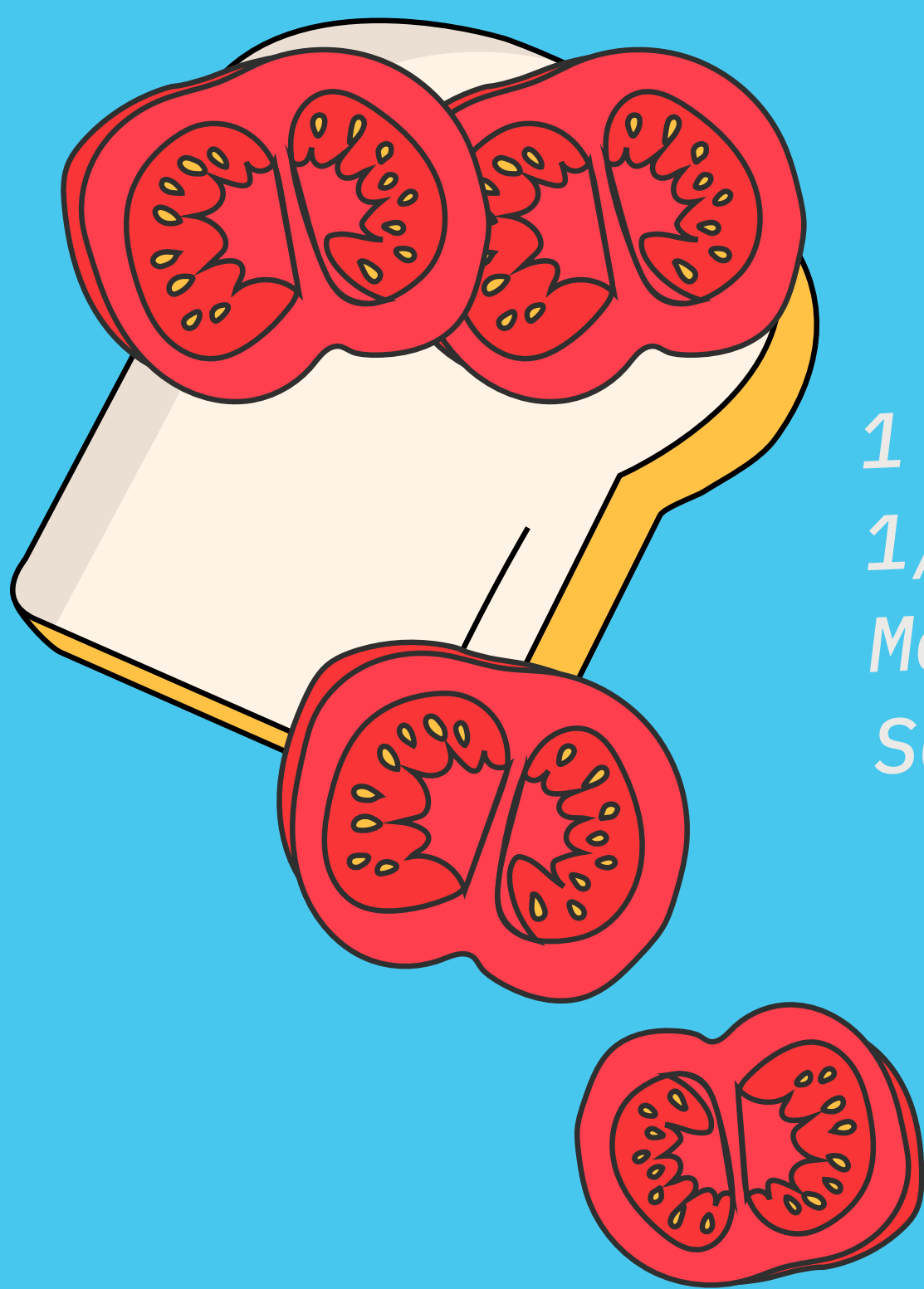
Mix yolks with ingredients
until smooth.

Put back in the egg holes.

Eat. Do not share.



MAYO + TOMATO TOAST



Ingredients:

1 slice of bread
1/2 medium tomato
Mayo
Salt and pepper



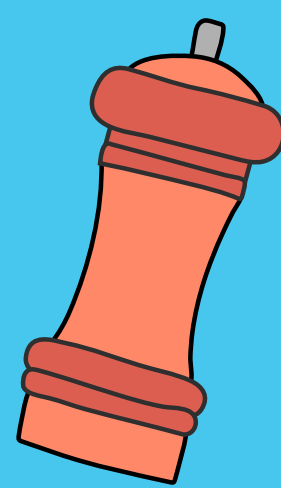
Directions:

Toast the bread.

Slather it with mayo.

Slice the tomato and place on bread.

*Salt and pepper to taste.
Call your representative. Yum.*

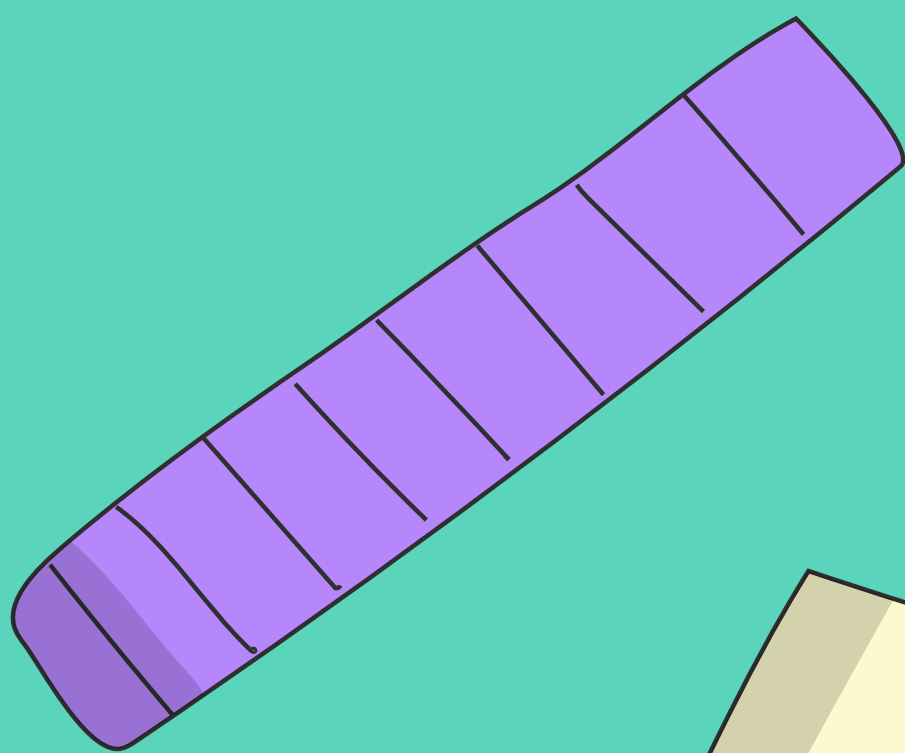
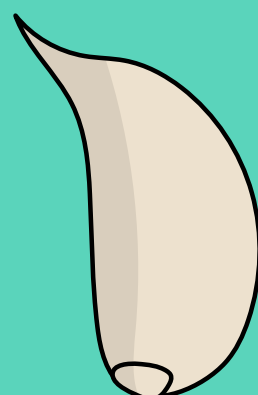


GARLIC MAYO



Add garlic to mayo.

Eat it.



MAYO DOG

Ingredients:

Hot dogs

Buns

Mayo



Directions:

Boil or grill hot dog.

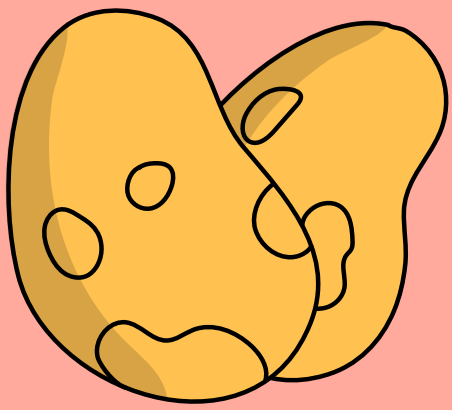
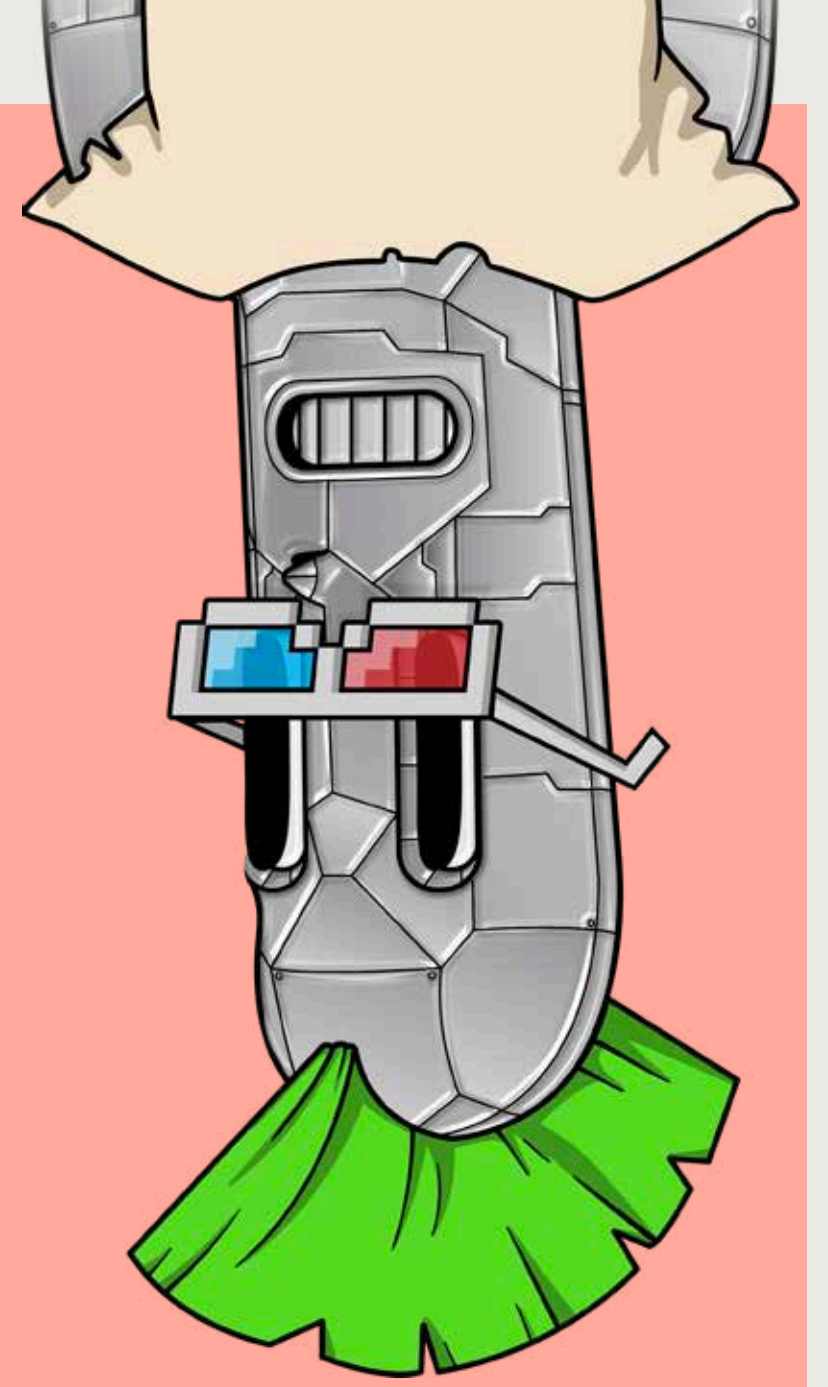
Spread mayo in hot dog bun,
grill the inside in a pan.

Put hot dog in the bun.

Top with mayo.

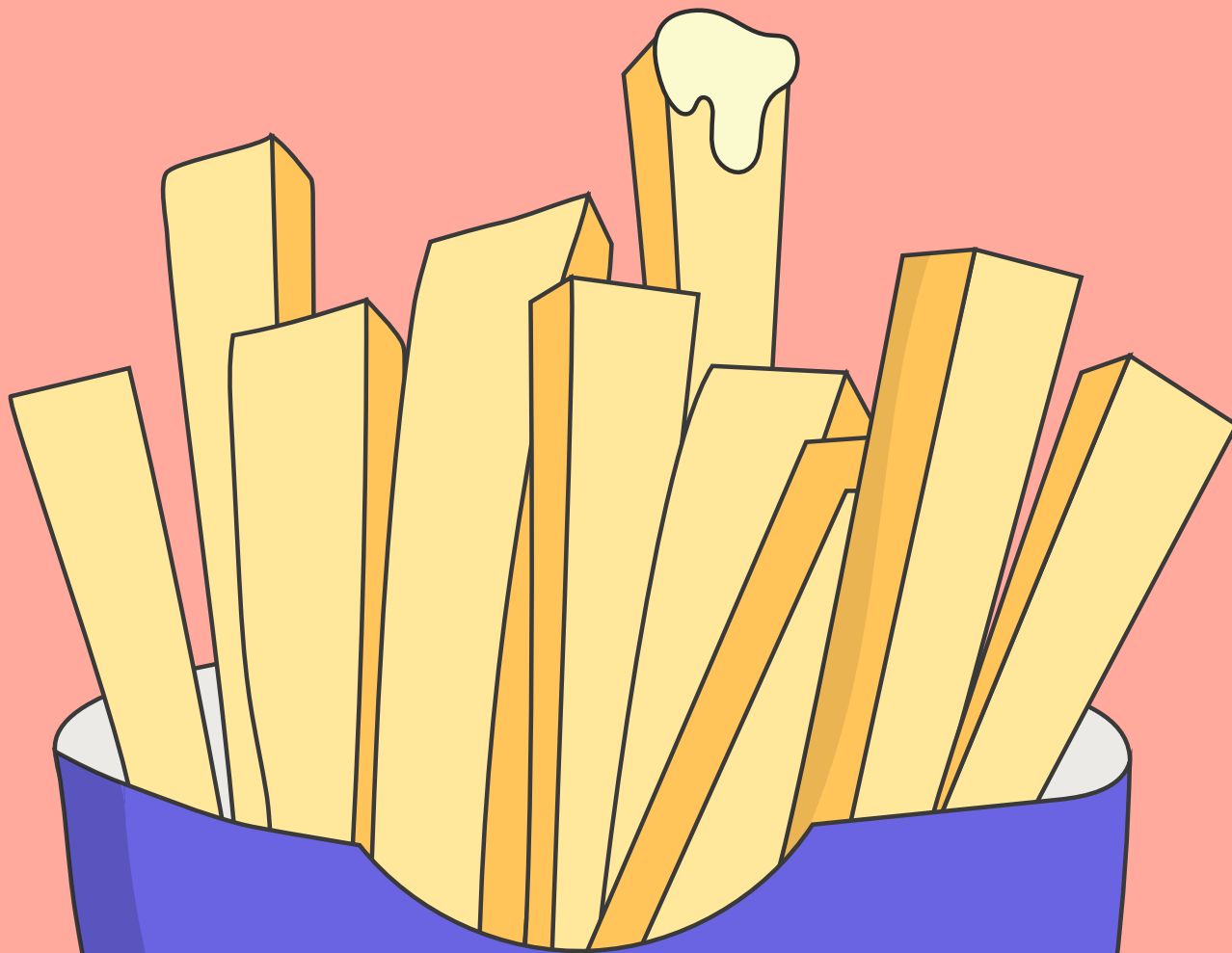
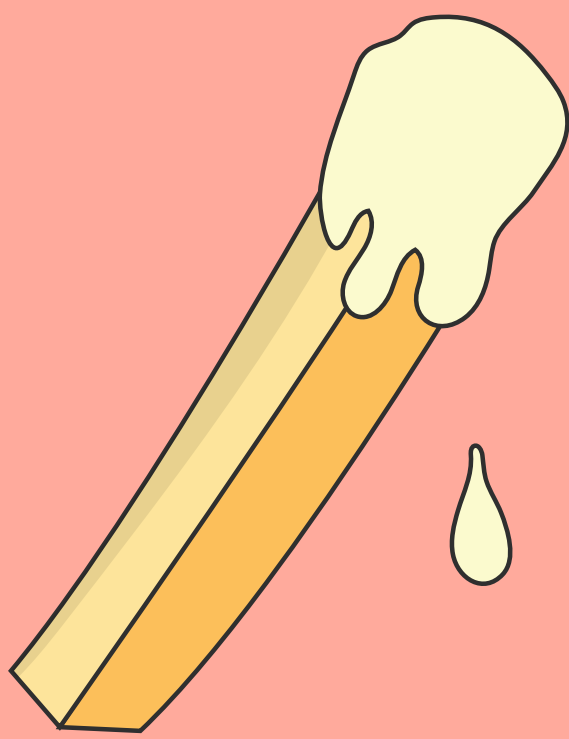
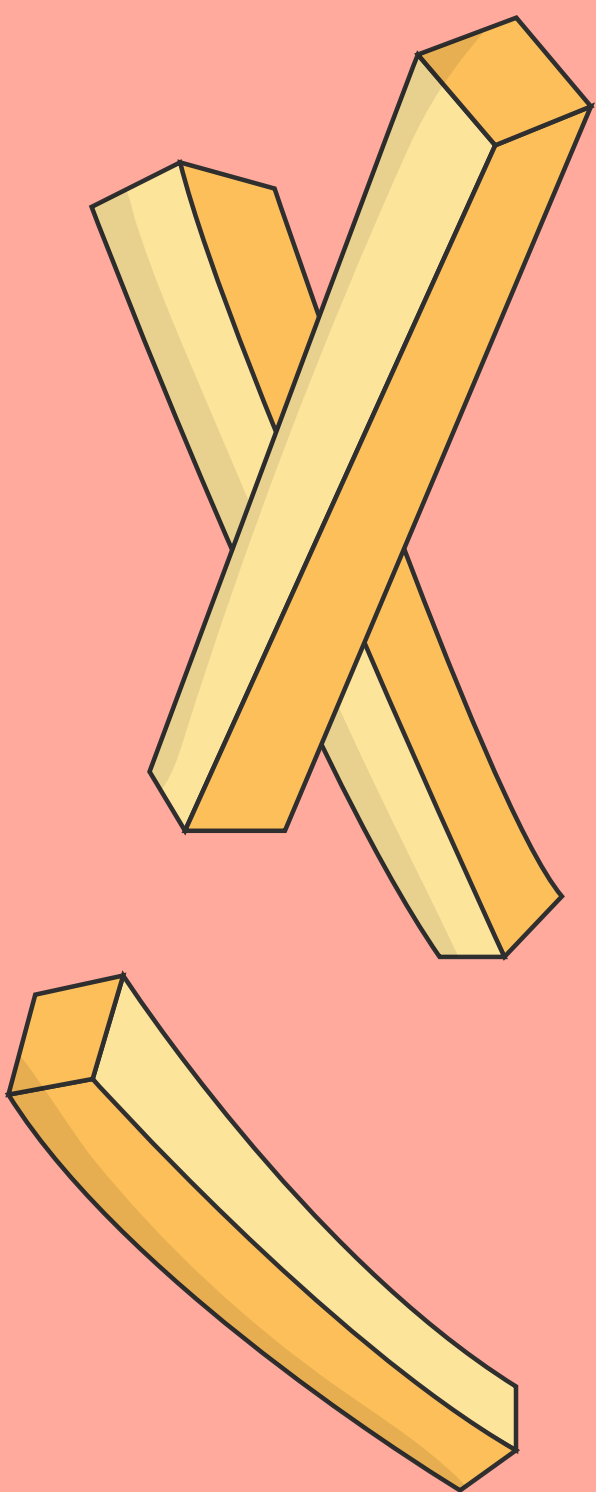


MAYO FRIES



Make fries.

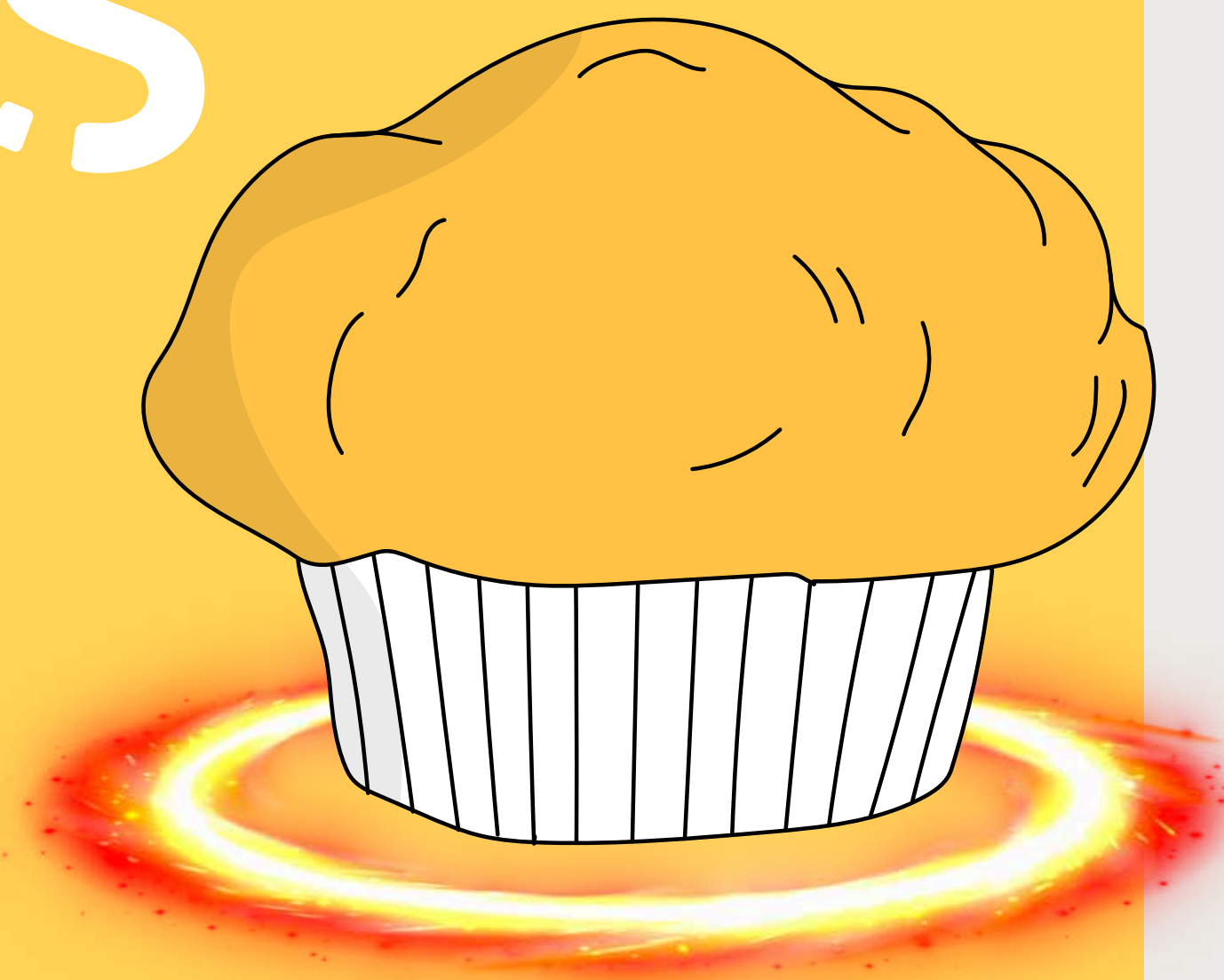
Eat it with mayo.



MAYO ROLLS

Ingredients:

1 cup (245 g) of milk
2 cups (212 g) of self-rising flour
4 spoons of mayo



Directions:

Add 1 cup of milk to
2 cups of self-rising flour.



Add 4 spoons of mayo.
Mix it lightly.



Bake in muffin paper at
375 degree F (190 C)
for 15 minutes.

Delish.

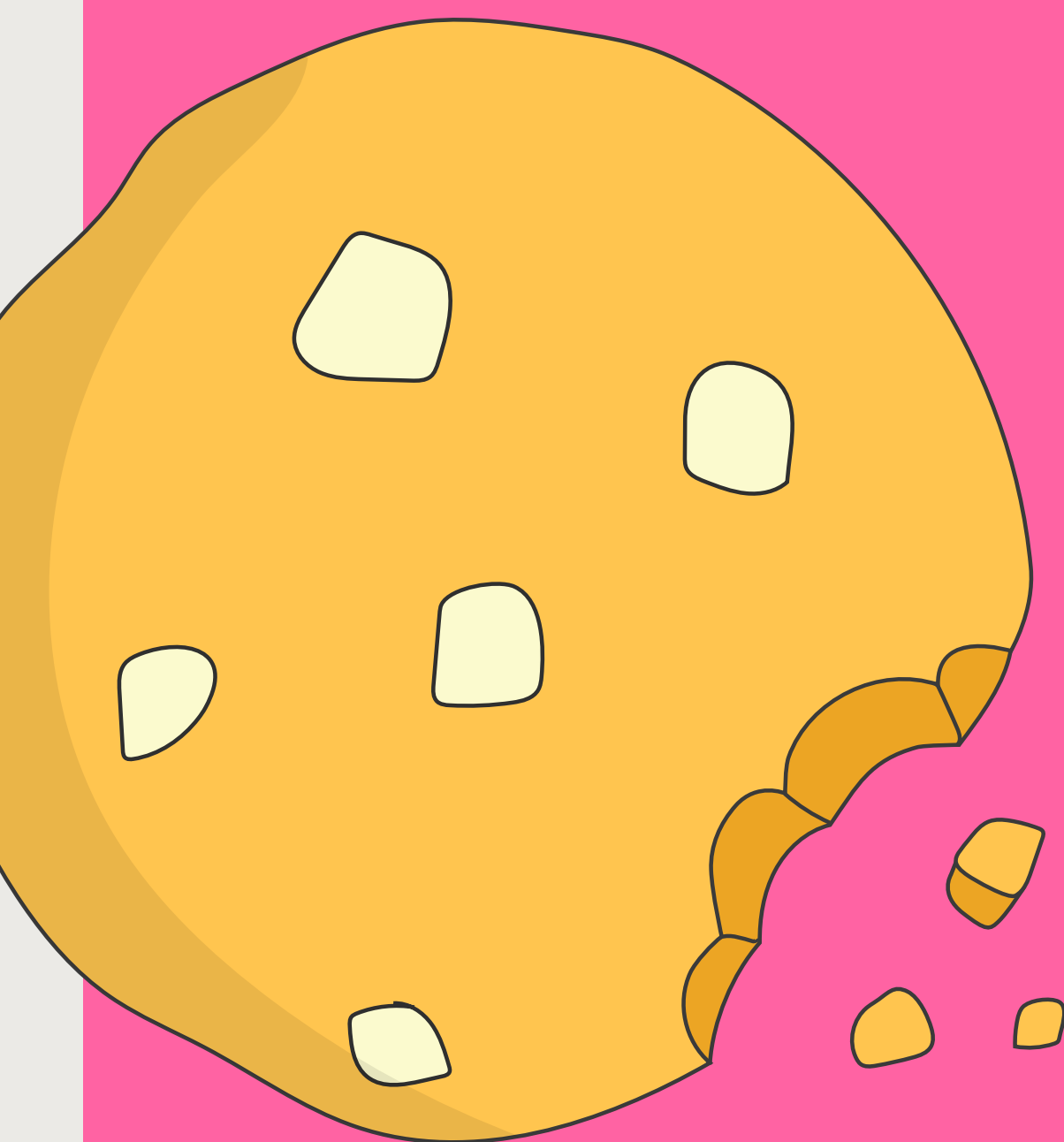


MAYO COOKIES



Ingredients:

1 cup (200 g) white sugar
2 cups (212 g) flour
1 cup (215 g) mayo
1 teaspoon baking soda
1 pinch salt
1 teaspoon vanilla

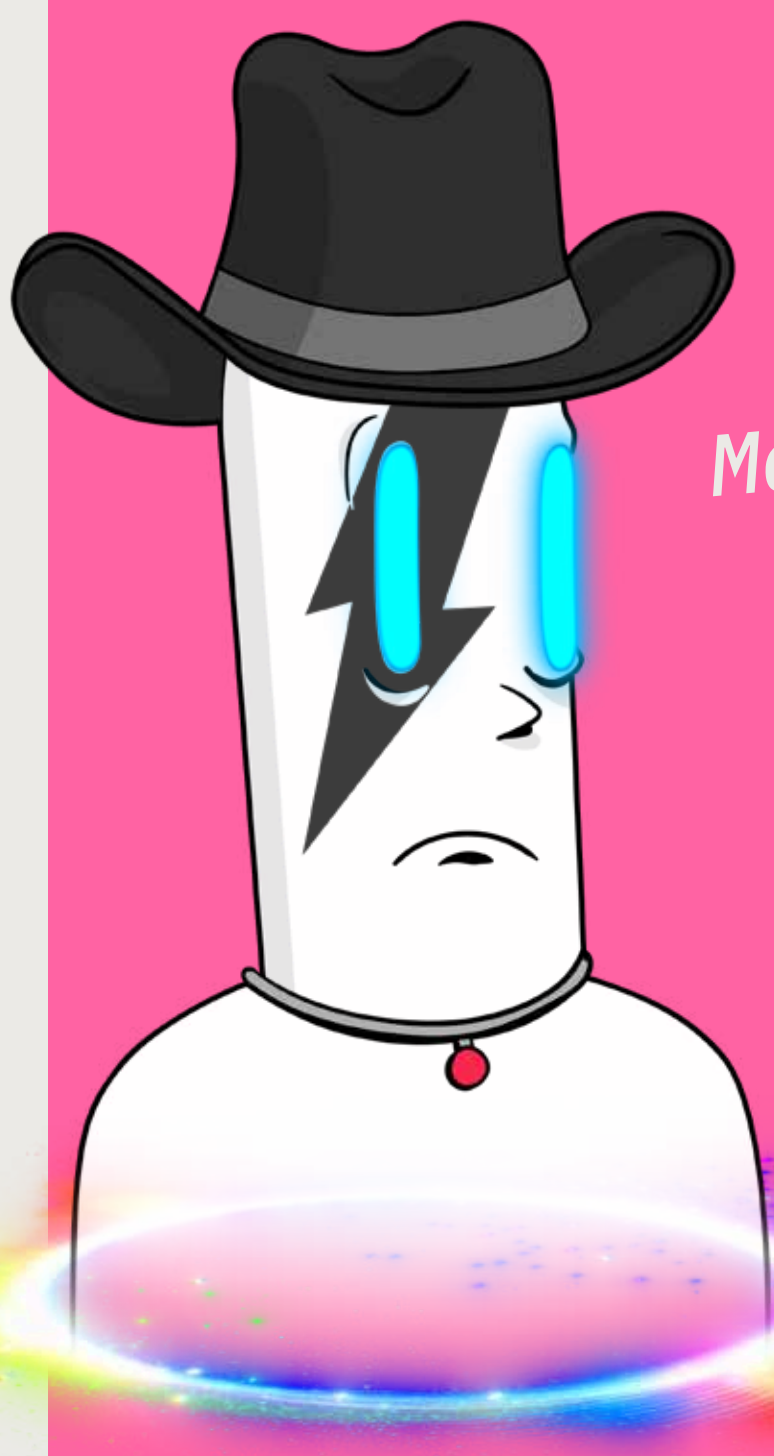


Directions:

Mix together sugar, flour, baking soda, and salt. Add mayo. Add vanilla. Mix together very well.

Shape into walnut sized balls
(The dough will be crumbly).
Mash with a fork, sprinkle with sugar.

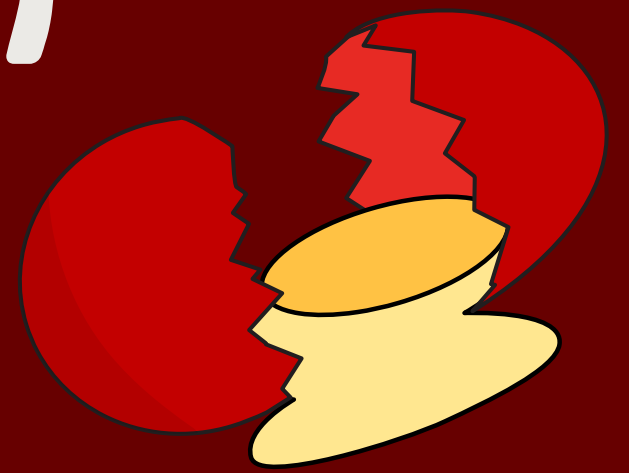
Bake 12 minutes in a 350 degree F
(175 degrees C) oven.



ANGEL'S FUD CAKE (FEAT.MAYO)

Ingredients:

1 $\frac{3}{4}$ cups (350g) granulated sugar
1 cup + 2 Tablespoons (133g) cake flour
1/4 teaspoon salt
12 large egg whites
1 $\frac{1}{2}$ teaspoons cream of tartar
1 $\frac{1}{2}$ teaspoons pure vanilla extract

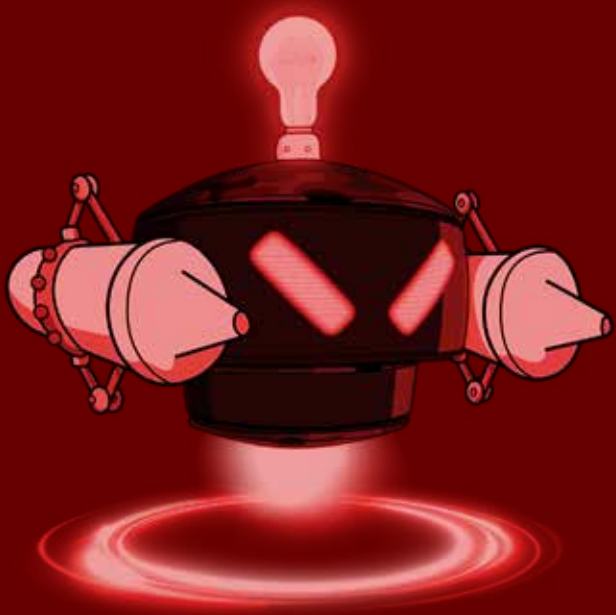


Directions:

Preheat oven to 325 degrees F (163 degrees C). Blend sugar in food processor until fine and powdery. Remove 1 cup for later. Add the cake flour and salt to the food processor. Mix until aerated and light.



In a large bowl whip together egg whites and cream of tartar until foamy. Slowly add the 1 cup of saved sugar. Whip until soft peaks form, 5-6 minutes. Add vanilla extract. Sift the flour mixture into the egg mixture (in 3 additions) using a fine mesh strainer. Fold the mixture, gently, after each addition. Don't add the flour mixture all at once! This is important!



Pour and spread batter into an ungreased 9 or 10 inch tube pan. Bake. Rotate the pan halfway through baking. Bake until a toothpick stuck in comes out clean, about 40-45 minutes. Cool the cake upside-down (still in the pan) for 3 hours. Remove from pan. Spread mayo over the cake like frosting. Chug that evil.



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