

How To Make Homemade Mayonnaise

If bourbon is the social lubricant of the South, then mayonnaise is the culinary ball bearings. It makes your deviled eggs, chicken salads, potato salads, pimiento cheese, and tomato sandwiches sing. So why master homemade mayonnaise? For starters, it's healthier and tastes better than store-bought (yes, even Duke's). Plus, making mayo will make your grandmother's heart full.



Classic Homemade Mayonnaise

Tip: Pasteurized eggs are safest, but eggs from chickens raised healthy and happy taste best. Customize your own by adding everything from herbs to Sriracha.

Ingredients

2 large pasteurized egg yolks

1 teaspoon white wine vinegar

1 teaspoon fresh lemon juice

1/2 teaspoon kosher salt

1/4 teaspoon onion powder

1/4 teaspoon Dijon mustard

1/4 teaspoon hot sauce

1/8 teaspoon sugar

Preparation

1. Beat first 8 ingredients at high speed with an electric mixer, using whisk attachment, 15 seconds or until combined.



2. With mixer running, add oil in a very slow, steady stream, beating until smooth and thickened.



3. Add water, 1 tsp. at a time, to thin as desired. Refrigerate up to 3 days.