



## Homemade mayo

Delicious homemade mayo.

**Serves: 6, Prep time: 00:15, Cook time: 00:00**

## Instructions

In a blender (low speed, max on 2) mix the 2 eggs, dry mustard, sea salt and 1/2 of cup of oil, mix for about 1 minute.

Keep the blender going on low speed (i use 1 or 2 at the max), while blending keep adding the rest of the olive oil. Make sure you are drizzling (DO NOT POUR ALL AT ONCE) the oil super slow. THIS IS KEY

## Ingredients

- 1 1/2 cups avocado oil or olive oil
- 2 pasture raise eggs
- 2 tablespoon Lime juice
- 1 teaspoon dry mustard powder
- 1 teaspoon sea salt

IN ORDER TO MAKE THE MAYO IN THE  
RIGHT CONSISTENCY.&nbsp; Once you  
added all the oil your mayo is  
ready.&nbsp;

Usually will last 1 week in the fridge.