

Mayonnaise Dressing

Makes 1 cup or more

Ingredients

- 1/2 tsp sugar
- 1/2 tsp salt
- 1/2 tsp mustard
- 1 egg
- 1 to 3 Tbsp vinegar
- 1 cup or more oil

Instructions

1. Mix dry ingredients (sugar, salt, mustard) with egg and 1 Tbsp vinegar.
2. Beat until well mixed (not too much).
3. Add 1 Tbsp of oil in 5 installments, beating hard after each addition.
4. Pour remaining oil slowly into the mixture, beating vigorously until thickened.

****Note:**** When more than 1 Tbsp of vinegar is used, the remaining vinegar is added slowly and alternately with the oil, after the mayonnaise has started to thicken.

****If dressing separates:**** Place a teaspoon of cold water in a bowl and slowly add the separated dressing, beating as before - or start with a fresh egg, beating the separated dressing in gradually.

Mayonnaise Dressing 1 cup or more
1/2 tsp sugar ✓ 1 egg
1/2 tsp salt 1 to 3 tbs vinegar
1/2 tsp Mustard 1 cup or more oil

Method:

① Mix dry ingredients with egg & 1 T vinegar ② beat until well mixed (not too much) add 1 T oil in 5 installments beat hard ④ Pour remaining oil slowly into mixture beat vigorously until

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separated place a teaspoon of
cold water in a bowl and slowly
add the separated dressing heating
as before or start with fresh egg
beating in separated dressing gradually