

A Recipe from Bechard Family Farm

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Homemade Mayonnaise

This is another family favorite and it only costs pennies to make!

$\frac{3}{4}$ cup olive oil
1 tablespoon lemon juice
 $\frac{2}{3}$ cup sugar
 $\frac{1}{2}$ tsp. dry mustard
2 tsp salt
1 egg plus water to make $\frac{3}{4}$ cup

Mix well and set aside.

In a quart saucepan, cook on low heat:

$\frac{2}{3}$ cup flour
1 cup water
 $\frac{1}{2}$ cup vinegar

Bring to a boil and cook until very thick. This step is much like making a white sauce. The thicker this gets the better. Put oil/sugar/egg mixture and thick goop in a blender. Blend until smooth. This will make about 1 quart of mayonnaise and will keep nicely for several weeks in the refrigerator.