



## Mayonnaise

2 egg yolks

2 tablespoons white vinegar

1 tablespoon Dijon mustard

1 teaspoon kosher salt

1/4 teaspoon ground white pepper

2 cups canola oil

In a food processor, whip egg yolks, vinegar, mustard, salt and white pepper for about 1 minute or until mixture is thoroughly combined. With the motor running, slowly stream in the oil, starting with just a few drops of oil at a time, then building to a slow but steady stream until all the oil is incorporated. Makes about 3 cups.