

From the
kitchen of

J.T. Ellison



Ingredients

- ✓ 1 egg
- ✓ 2 tablespoons lemon juice
or white vinegar
- ✓ ½ teaspoon mustard
- ✓ 1 teaspoon salt
- ✓ ¼ cup plus 1 cup light-tasting
olive oil
*(Not extra virgin - the flavor is
too strong. I use [Bertolli Extra-
Light Tasting Olive Oil](#))*

5-Ingredient Homemade Mayonnaise (makes about 1 ¼ cups)

If you have a food processor or blender, this mayonnaise is a snap to make - and much better for you than anything on a grocery store shelf. It lasts a couple of weeks in the fridge.

Directions

1. In a food processor or blender, drop in the egg, lemon juice (or white vinegar), mustard, salt, and ¼ cup of the oil.
2. Blend until well mixed - about 20 seconds.
2. Drizzle remaining 1 cup oil into the mixture until you achieve desired consistency.

As seen in J.T. Ellison's newsletter.

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