

Homemade Mayonnaise

Source: [CooksIllustrated.com](https://www.cooksillustrated.com)

(Servings: 12 | Yield: Makes 3/4 cup, or 12 tablespoons)

- 2 large egg yolks
- 1 tablespoon fresh lemon juice, plus 1 additional teaspoon
- 1/4 teaspoon Dijon mustard
- 1/8 teaspoon sugar
- 1/4 teaspoon table salt
- Ground white pepper , (if available, otherwise black) to taste
- 3/4 cup canola oil, (or other vegetable oil)

In food processor, combine yolks, lemon juice, mustard, sugar, salt, and pepper until combined, about 10 seconds. With machine running, gradually add oil in slow steady stream (process should take about 30 seconds); scrape down sides of bowl with rubber spatula and process 5 seconds longer. Adjust seasoning with additional salt and pepper, if needed.



Worried about using raw egg yolks (even though the risk here in America is very low)? There are a couple of options. Many stores sell pasteurized-in-the-shell eggs. Check your local high-end grocer. Also, if you have access to sous vide equipment you can pasteurize your own eggs by putting them in 135 °F (57 °C) water for 1 hour and 15 minutes. Chill them again for a few hours before making the mayo.



If making a single recipe, use the small bowl insert with your food processor. It's important for both blades of the processor to engage the egg yolk fully, and just two yolks in a full-size processor probably won't be deep enough.