



homemade mayonnaise | whole30 mayonnaise

★★★★★

5 from 1 reviews

INGREDIENTS

- 2 egg yolks
- 1 Tbsp apple cider vinegar (or any type of vinegar you prefer)
- 1 Tbsp lemon juice
- 1 tsp fine sea salt
- 1 tsp dijon mustard (you can also use just regular mustard)
- 3/4 c olive oil (NOT extra virgin- regular or light)
- 3/4 c. extra virgin olive oil

INSTRUCTIONS

1. Separate the egg yolks (you won't need the egg whites), and add them to a food processor.
2. Next, add vinegar and mix briefly until combined.
3. Add lemon juice, salt, mustard, and mix until it emulsifies and is the consistency of mayonnaise.
4. Turn the food processor on and add the olive oil and extra virgin olive oil SUPER SLOWLY, but in a steady stream.

NOTES

*Making homemade mayonnaise can be super tricky! Watch the video to see how it worked for me. If you add the oil too quickly, it *won't* turn into mayonnaise. If for some reason your ingredients don't emulsify, you can keep that entire mixture.

Combine another batch of the first 5 ingredients, then use your first batch as the “oil mixture” and SLOWLY add. You can also mix by hand, but it just takes much longer!

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