

Homemade Mayonnaise

Ingredients: 2 eggs 1 tsp. salt 1 tsp. dry mustard 4 T. lemon juice ¹⁄₄ tsp paprika 2 cups salad oil

What To Do:

Put all ingredients up to the salad oil in a food processor or blender, then add 1/3 of the oil. Process for 15 seconds, then slowly add the remaining oil. After all the oil has been added, process for an additional 15 seconds.

Store in a covered container in the refrigerator for up to 10 days.