

# mayonnaise

1 large egg yolk, preferably  
from a pasture-raised egg  
½ teaspoon Dijon mustard  
½ teaspoon chopped garlic  
Pinch of cayenne pepper  
1 tablespoon white wine  
vinegar  
1 cup grapeseed oil  
¼ cup extra-virgin olive oil  
½ teaspoon kosher salt  
Freshly ground black pepper

## MAKES ABOUT 1½ CUPS

Place the egg yolk, mustard, garlic, cayenne pepper, and vinegar in a food processor or blender. Start the blender and slowly add the grapeseed oil in a thin, even stream. When half of the oil has been added, add 1 tablespoon water. Then slowly add the remaining grapeseed oil and blend until fully incorporated. If the mayonnaise looks a bit thick, add another 1 teaspoon of water. Slowly add the olive oil and blend until you have a smooth mayonnaise (see Note). Season with the salt and pepper. Use immediately or store in the refrigerator for 2 to 3 days.

**NOTE** This recipe uses raw eggs, which should not be served to pregnant women, young children, the elderly, or anyone whose health is compromised. Pasteurized eggs may be substituted.



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