

# Bosch Blender Mayonnaise

**Combine and Blend on low speed for 10-15 seconds.**

1 egg  
1/3 Cup canola oil  
2 Tablespoons rice vinegar or lemon juice  
1 Teaspoon sugar  
1/2 Teaspoon dry mustard  
1/2 Teaspoon salt

**Switch:** to highest speed

And quickly add 2/3 cup Canola oil in a steady stream through the funnel with the blender running.

After all the oil has been added, **continue to blend** only until the mixture is thick and smooth (approx. 15 seconds). Makes 1 1/4 cups.

**Note:** Be sure the blender is completely clean and dry before making mayonnaise or it won't thicken.

*\*Variation: Aioli (garlic mayonnaise) Add two cloves crushed garlic to first six ingredients. Proceed as in original recipe.*

## Kitchen Resource

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