



## GARLIC BASIL MAYONNAISE

- 1 large egg, at room temp
- 1 large egg yolk, at room temp
- 1-1/2 teaspoons freshly squeezed lemon juice, or more to taste
- 1/2 teaspoon Dijon mustard
- 2 cloves of garlic, minced
- 1/2 teaspoon kosher salt, or more to taste
- 1/4 teaspoon pepper or cayenne pepper, or more to taste
- 1 cup canola oil
- 1/4 olive oil
- 1/2 cup chopped fresh basil

Add the egg, egg yolk, lemon juice, mustard, garlic, salt and pepper to the bowl of a food processor or blender and blend for 1 minute until smooth, light yellow, and frothy, about 1 minute. While the processor/blender is still running, combine the canola oil and olive oil in a measuring cup with a pour spout, and working very slowly, add the oil to the processor in a thin, steady stream, processing until the oil is completely incorporated and a thick emulsion is formed. (It is very important that the oil is added slowly, especially at the beginning; otherwise the mayonnaise may break.)

Transfer the mayo to a nonreactive bowl, stir in the chopped basil, add more salt, pepper, and/or lemon juice to season. Use immediately, or refrigerate in a nonreactive airtight container for up to a 1 day. Makes 1-1/2 cups.

Adapted from *Farm to Fork* by Emeril Lagasse