

# Homemade Mayonnaise

2 eggs

1½ teaspoon salt

1 teaspoon dry mustard

½ teaspoon paprika

2 tablespoons vinegar (recommend raw unfiltered apple cider)

2 tablespoons lemon juice (recommend fresh squeezed)

2 cups oil (recommend organic oil)

Put the eggs, seasonings, vinegar, lemon juice, and ½ cup of oil into a blender container. Cover and process at from ½ to ¾ speed. Remove feeder cap and slowly pour in the remaining oil in a steady stream. Turn blender off and use a spatula to make sure all ingredients are thoroughly blended. Blend again if necessary. Refrigerate. It will keep 4 to 6 weeks.