

Homemade Mayonnaise  
"Food Processor Mayonnaise,"  
By Mark Bittman, *The New York Times*  
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Total Time: 10 minutes  
Yield: 1 cup

**Ingredients**

1 egg yolk or whole egg  
2 teaspoons Dijon mustard  
Salt and freshly ground black pepper  
1 tablespoon lemon juice or sherry or white wine vinegar  
1 cup neutral oil, like grapeseed or corn, or extra virgin olive oil, or a combination

**Preparation**

1. Put the yolk or egg, mustard, salt, pepper and lemon juice or vinegar in the container of a food processor and turn the machine on. While it's running, add the oil in a slow, steady stream. (Your food processor should have a teeny hole you may never have noticed in the insert -- the "food pusher" -- in the top; if it doesn't, you might want a different food processor.). When an emulsion forms you can add it a little faster. (Again, the little hole makes this unnecessary.) Taste and adjust seasoning if necessary.
2. Garlic Mayonnaise (Aioli) — Add 2 or more (as many as 8) cloves of garlic, to taste. Oil should be made up of at least half olive oil.
3. Chile Mayonnaise — Add 1 or 2 dried chilis, like ancho, Thai, or chipotle, soaked in warm water until soft, then drained, patted dry, and stemmed and seeded. (Or use 1 canned chipotle and a little of its adobo sauce.)
4. Roasted Pepper Mayonnaise — Add 1 roasted red, yellow or orange bell pepper.
5. Green Sauce, French-Style — Add 1 sprig tarragon, about 10 sprigs of watercress (thick stems removed), 10 chives and the leaves of 5 parsley stems.
6. Cold Mustard Sauce — Use 1 heaping tablespoon Dijon-style or whole grain mustard. Thin with a tablespoon or two of cream or sour cream to desired consistency.