

BASIC MAYONNAISE

MAKES ABOUT 1 CUP

MAKING MAYONNAISE FROM SCRATCH is easy and worth the effort; the flavors are much more intense than in store-bought mayonnaise. If you don't have time to make your own, look for a brand that is free of hydrogenated oils. Mayonnaise easily takes on new flavors, and adding ingredients, such as pesto and wasabi, makes unusual and savory sandwich spreads and vegetable dips.

1 large egg yolk
1/4 teaspoon kosher salt
1/2 teaspoon Dijon mustard
1 1/2 teaspoons freshly squeezed lemon juice

1 teaspoon white wine vinegar
3/4 cup neutral-flavored cooking oil, such as canola or soybean

In a food processor or in a medium bowl, using a whisk, blend the egg yolk, salt, mustard, lemon juice, and white wine vinegar until the yolk thickens and the color brightens, about 20 seconds in a processor.

With the processor running or whisking constantly by hand, add the oil in a slow, steady stream. Process until the oil is fully absorbed into the egg, about 30 seconds in a processor.

MAKE AHEAD The mayonnaise will keep, covered, in the refrigerator for up to 3 days.