

# Easy Garlic Mayo

## INGREDIENTS:

- 1 egg yolk
- 1 teaspoon lemon juice
- 1 teaspoon white wine vinegar
- 1 teaspoon dijon mustard
- 1/4 teaspoon salt
- 1 pinch cracked black pepper
- 1 cup D'Olivo Garlic Infused Olive Oil

## DIRECTIONS:

Place egg yolk, lemon juice, vinegar, mustard, salt, and pepper in a food processor. Blend until combined (for about 30seconds).

With the food processor running, pour D'Olivo Garlic Olive Oil into the mixture in a very thin (and slow-moving) stream. Continue to blend until it has thickened.

If your mayonnaise is too thick, add in a little water to thin it out.

*D'Olivo*

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