


— AMERICA'S —
TEST KITCHEN


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Mayonnaise

Homemade Mayonnaise

MAKES $\frac{3}{4}$ CUP

Homemade Mayonnaise

Makes $\frac{3}{4}$ cup

If you do not have regular olive oil, use a blend of equal parts extra-virgin olive oil and vegetable oil. Ground white pepper is preferred because it's not as visible as black pepper, but either can be used. You can whisk the oil into the mixture by hand with the same results; a food processor simply speeds up the process.

2 large egg yolks

4 teaspoons lemon juice

$\frac{1}{8}$ teaspoon sugar

Salt and pepper (preferably white pepper)

$\frac{3}{4}$ cup olive oil

1. Process egg yolks, lemon juice, sugar, $\frac{1}{4}$ teaspoon salt, and pepper to taste in food processor until combined, about 10 seconds.

2. With processor running, gradually add oil in slow, steady stream (process should take about 30 seconds); scrape down bowl with rubber spatula and process for 5 seconds longer. Season with salt and pepper to taste. (Mayonnaise can be refrigerated in airtight container for 3 days.)

Variations

LEMON MAYONNAISE

Add $1\frac{1}{2}$ teaspoons grated lemon zest along with lemon juice.

DIJON MAYONNAISE

Whisk 2 tablespoons Dijon mustard into finished mayonnaise.

TARRAGON MAYONNAISE

Stir 1 tablespoon minced fresh tarragon into finished mayonnaise.