

Herb Mayonnaise

Makes 1 cup

This recipe is from Pat Conroy's cookbook.

It is the basic recipe for homemade mayonnaise with capers, parsley, and tarragon.



Ingredients:

- 1 large egg
- 1 tsp. Dijon mustard
- 1 lemon
- 1/4 cup olive oil
- 3/4 cup vegetable oil
- 1/4 tsp. sea salt
- 2 Tbsp. capers
- 1 Tbsp. parsley
- 1 Tbsp. fresh tarragon (or basil)

Equipment:

- Food Processor

Herb Mayonnaise

<input checked="" type="checkbox"/>	Directions	Time (min)
	Separate an egg yolk and put in the food processor. Allow to stand until room temperature. Reserve the egg white for other uses.	1
	Juice 1 lemon	2
	Chop 2 Tbsp. capers	2
	Finely chop 1 Tbsp. parsley and 1 Tbsp. fresh tarragon.	3
	To the egg yolk, add 1 tsp. Dijon mustard, 2 Tbsp. lemon juice. Process until smooth.	2
	Slowly drizzle 1/4 cup olive oil into the egg while processing.	1
	Add 3/4 cup vegetable oil slowly while processing until smooth and thick. Blend in 1/4 tsp. coarse salt.	1
	Blend in capers, parsley, and tarragon.	1
	Refrigerate until ready to use	
		Total: 13 min