

FOOL PROOF MAYONNAISSE

Equipment

Immersion Blender

Ingredients

1	large	egg (at room temp or warm)
1	cup	avocado oil (use Chosen Foods)
1*	tbsp	organic raw apple cider vinegar
1	tsp	lime juice
1/2	tsp	minced dry garlic
1/2	tsp	salt
1	tsp	Dijon mustard



Directions

- Make sure all ingredients are room temperature, or a little warmer.
- Use an immersion blender to mix all ingredients. Make sure there are no pockets of oil or the mayo will separate.

Notes

* Actually, since you are using lime juice, use a little less than 1 tbsp of apple cider vinegar.