## **BASIC MAYONNAISE**

1 large egg yolk, room temperature 1 T. dijon 1/4 t. salt dash hot red pepper sauce 1 c. oil 1 t. fresh lemon juice

Blend first four ingredients. Beat oil in by drops until mixture starts to thicken. Then gradually increase amount. Blend in lemon juice last.

From: Donna Kummer Date Entered: June 28, 1991