

Carol's Herbal Mayonnaise

1 large egg at room temperature – or - for a thicker Mayo use 2 egg yolks

2 - 4 garlic cloves or to taste

1 large shallot or 2 -3 small ones, or to taste

1/2 small red onion (optional) Note: If you don't have shallots you can use the red onion

2 tablespoons fresh lemon juice, strained

1 tablespoon balsamic vinegar

1 heaping tablespoon Dijon mustard, or to taste

1/2 - 1 teaspoon Kosher salt

Freshly ground pepper to taste

1 cup vegetable oil

1 cup olive oil (not extra virgin)

1/2 Teaspoon sugar, or to taste

Herbs of your choice: Fresh basil, Italian parsley, fresh oregano, a little fresh dill or tarragon.

In a food processor bowl:

Chop the onions and garlic fine. Add the egg, and process for 30 seconds. Add the lemon juice, vinegar, mustard, salt and pepper. Process for 30 seconds.

Through the feed tube, slowly add oils, drop by drop until it thickens. Then add rest of oil in a quick stream. Add herbs of your choice if you like.

Taste for seasoning, add sugar and season again until it taste the way you like.

Chill overnight before serving. Then taste and season again if necessary.

Makes about 3 cups