



GARLIC MAYONNAISE



1¼-cup (300-ml) mason jar

SERVES 4

- 1 egg
- 2 cloves garlic
- juice of ½ lemon
- ½–1 tsp. salt
- about 1 cup (200 ml)
 grapeseed oil
- 2 tbsp. olive oil

Crack the egg into a bowl and add the grated garlic, lemon juice, and salt. Whisk to combine.

Mix the grapeseed oil with the olive oil, then add to the other ingredients in a thin stream while whisking constantly. Continue whisking until the oil is completely emulsified. Adjust the seasoning with a little more salt and lemon juice, if needed.