

Fresh Lemon and Olive Oil Mayonnaise

*1 large Chaffin Family pasture raised egg
2 Tbsp fresh juice from Chaffin Family lemons
1 tsp sea salt
1 tsp organic dry mustard
Pinch cayenne
¼ tsp. powdered stevia
1 scant cup Chaffin Family olive oil**

Assemble all ingredients. Blend egg in blender and leave running, add other ingredients except the oil and blend until well combined. With the blender running, slowly spill the oil into the mixture until no more oil can be incorporated. Chill the mayonnaise until serving. Will keep one week under refrigeration.

** mission variety olives, harvested late in the season yield a buttery oil that enhances the flavor of the mayonnaise. Using other types of oil may yield a mayonnaise with a strong flavor some might find objectionable.*