



Two-Minute Mayonnaise Recipe

Using a hand blender, you end up with a cup full of creamy, perfectly emulsified, real-deal, better-than-anything-you-can-buy mayonnaise.

Active: 2 mins

Total: 2 mins

Makes: 1 cup

Ingredients

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1 whole egg
1 tablespoon lemon juice (from 1/2 a lemon)
1 teaspoon dijon mustard
1 medium clove garlic, minced
1 cup vegetable or canola oil
Kosher salt

Directions

1. Place egg, lemon juice, and mustard in the bottom of cup or jar that just fits the head of your immersion blender. This is vital. the circumference of the jar **must** be just larger than the head of your blender and the egg/lemon juice mixture must reach the blades for this to work. If the mixture does not reach the blades, double the recipe before attempting.
2. Add garlic, if using. Pour oil on top and allow to settle for 15 seconds. Place head of immersion blender at bottom of cup and turn it on high speed. Do not pulse or move the head. As mayonnaise forms, slowly tilt and lift the head of the immersion blender until all oil is emulsified. Season mayonnaise to taste with salt. Store in a sealed container in the refrigerator for up to two weeks.

Special equipment

[Hand blender](#)

Notes

UPDATE: So I called this "foolproof," but really, it ought to be called "fool-resistant," because even the most bulletproof technique fails now and again. Some people have reported that the mayonnaise never comes together when blending. The number one problem I've discovered is using the wrong jar. It is *imperative* that the jar be just slightly larger than the head of the immersion blender, as the egg/lemon mixture must be in contact with the blades of the blender before you switch it on for this to work. The head of the blender must be firmly planted against the bottom of the jar until the mayonnaise starts to

come together. If you can't find a jar the right size, the other option is to double the recipe in order to increase the starting volume of the egg/lemon mixture.

Finally, if your mayonnaise is watery, that means it has not emulsified properly, and no amount of additional blending is going to fix that. Your best bet is to let the mixture settle and separate, then try again.

This Recipe Appears In

- [The Food Lab's Foolproof Homemade Mayonnaise](#)
- [How to Assemble an Awesome Vegetable Platter](#)