

Eggless Homemade Mayonnaise

3 tablespoons aquafaba
1 tablespoon fresh lemon juice
1/2 teaspoon dried mustard
1/2 teaspoon salt
3/4 cup vegetable/ soybean oil (or any neutral tasting oil)

Combine aquafaba, lemon juice, mustard, and salt in medium bowl. Whisk (see notes) until well blended, about 30 seconds.

Gradually add the oil in a very slow thin stream, whisking constantly, until mayonnaise is thick, about 8 minutes.

Cover and chill.

I use an immersion blender to make the whisking process easier.

Keep in the refrigerator in an airtight container up to 3 days.

Nutrition Facts

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Amount Per Serving

Calories 89 Calories from Fat 90

% Daily Value*

Total Fat 10g 15%

Saturated Fat 8g 40%

Sodium 72mg 3%

Vitamin C 0.4%

* Percent Daily Values are based on a 2000 calorie diet.

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