

Sunflower Oil Mayonnaise Recipe

Ingredients (all at room temperature):

- 2 [Eggs](#)
- 2 tbsp. [Apple Cider Vinegar](#)
- [Garlic](#) (1 clove, minced), Salt, Pepper, to taste
- 1 tsp. [Mustard](#) of choice (we like [Koops Arizona Heat](#)) or [Horseradish](#)
- 1 squirt [Lemon](#) Juice (or to taste)
- Dash of [Cayenne](#) (optional)
- [Sunflower Oil](#) 1 to 2 cups, as needed



Blend all ingredients (except oil and vinegar) with a blender or in a mixer until thoroughly combined. ALL ingredients must be at room temperature! With the blender/mixer still running, very slowly drizzle in some of the Sunflower Oil, with the quantity adjusted to what you need until creamy, mayo-like consistency is reached.

Then, slowly add Apple Cider Vinegar and continue to blend until all blended.

Again, very slowly, drizzle under Sunflower Oil and continue blending until thick (mayo-like) or desired consistency is reached. Don't be hasty with the procedure. Be patient and delicate!

Refrigerate. Keeps well for about 3 weeks