

## best vegan mayo ever

In our house, we go through a lot of mayo! Veganise is a delicious alternative but it's a little, um, pricey. So I devised my own veganise for a fraction of the price and let me tell you, it is GOOD!

I like to use a wide-mouth mason jar because it fits the hand-held blender so I don't have to transfer the mayo to another container. Hey – laziness is the mother of invention, right?

Makes about 1 cup

1 tsp Dijon mustard

1/4 cup unsweetened soy milk\*, well shaken

2 tsp fresh-squeezed lemon juice (bottled is okay but not as tasty)

1/4 tsp salt

2/3 cup avocado oil – if you like your mayo a bit thicker in texture, add an extra tablespoon of oil

grated zest of 1/2 lemon (optional but really makes it lemony-good)

Put everything into the container of a hand-held blender or half-quart-size wide-mouth mason jar.

Blend on high speed, plunging the blender to the bottom of the container and slowly bringing it up until the oil is totally emulsified and the mayo is thick.

If you like an extra lemony taste, add the zest.

If the mayo separates a bit in the fridge, no worries, just give it a stir.

Keeps for about 2 weeks in the fridge.

\* you can also use almond milk in place of soy milk but it's not as creamy

\*\* for a more "Miracle Whip" experience, add half a teaspoon of sugar

\*\*\* try to have the oil and soy or almond milk at room temperature if possible, but it's not essential

\*\*\*\* don't try to make any kind of mayo during a storm as the low air pressure will inhibit emulsification