

# IN THE KITCHEN <sup>with</sup> TAKE A BITE OF BC!

SALAD  
DRESSINGS

## BCAITC's Chef Randle

### MAYONNAISE

YIELD: 240mL (1 cup)

- 1 large BC egg yolk
- 10mL (2 tsp) lemon juice
- 5mL (1 tsp) Dijon mustard
- 2mL (1/4 tsp) salt
- pinch pepper
- 240mL (1 cup) BC canola oil
- 5mL (1 tsp) white wine vinegar



### Method:

1. In a bowl, whisk together the first 4 ingredients.
2. Start to add the oil drop by drop into the egg mixture, whisking constantly, increasing the oil slightly as you go.
3. When 60 mL (¼ cup) of oil has been added, stir in vinegar to thin.
4. Continue to drizzle in the remaining oil, whisking constantly, until all combined.