

Mayonnaise

Submitted Elsie, 1952

Uncooked Mayonnaise

½ teaspoon salt	2 tablespoons white vinegar
½ teaspoon dry mustard	1 pine chilled vegetable or olive oil
Pinch of paprika	2 egg yokes, beaten
2 tablespoons lemon juice	

Mix the dry ingredients. Blend in eggs, then slowly add vinegar while stirring vigorously. Now beat with a rotary beater and add the oil drop by drop until the mixture thickens. Then beat in lemon juice and oil alternatively until both are used. When you finish beating, the mixture should be completely smooth. Refrigerate until ready to use. Makes about 2 ½ cups

Boiled Mayonnaise

1 teaspoon sugar	2 tablespoons white vinegar
½ teaspoon salt	1 tablespoon lemon juice
½ teaspoon dry mustard	3 drops Tabasco sauce
4 eggs, beaten	½ cup evaporated milk
½ cup oil (olive or vegetable)	

In top of double boiler, mix together dry ingredients. Add the beaten eggs gradually, while stirring. Place over boiling water. Then, while stirring rapidly, alternatively add a little oil, vinegar and lemon juice, until all three ingredients are blended in. When the mixture thickens, remove from heat at once. Put in Tabasco sauce and give it a final stirring. Let cool and then refrigerate. Just before serving it, stir in the evaporated milk.

Variations:

Green Mayonnaise -- Press 2 tablespoons chopped, cooked spinach through a sieve and add to 1 pint mayonnaise, beat thoroughly.

Red Mayonnaise -- Add about 2 tablespoons strained beat juice to 1 pint mayonnaise while beating.