



# Easy Homemade Mayonnaise Recipe Guide

## My First Mayo Mess

I tried making mayo for the first time long ago. I poured the oil in too fast. It turned into a sad, runny puddle. I was so disappointed.

My grandma saw my face. She just laughed. She said, "We all start with a puddle, my dear." She showed me the slow, slow drizzle. It worked like magic. I still laugh at that messy start.

## Why Your Own Mayo Matters

Making your own food is a special thing. You know exactly what is in it. No strange names you cannot pronounce. It just feels good and honest.

This matters because it connects you to your food. It is a small act of love for your family. A simple jar of mayo can make a sandwich feel like a hug. What is one food you would love to learn to make from scratch?

## **The Secret is in the Sound**

Do not just watch the mayo. You have to listen to it. At first, the blender sounds sloshy and wet. It is a noisy splash.

But as you slowly add oil, the sound changes. It gets quiet and thick. It starts to sound creamy and smooth. That is your signal. You have made real mayonnaise. Isn't it fun to cook with your ears?

## **A Little Zing of Flavor**

Plain mayo is lovely. But you can make it your own. A tiny bit of lemon juice gives it a bright little zing. A spoonful of mustard adds a gentle kick.

You are the boss of your own mayo. You can add a sprinkle of pepper or more salt. I like mine with extra lemon. What add-in sounds most delicious to you?

## **A Fun Fact About Eggs**

Here is a fun fact for you. The egg yolk is the key to this whole recipe. It is a natural emulsifier. That is a big word for a simple job.

It just means the yolk holds the oil and other bits together. It stops them from separating. Without the egg yolk, the oil and lemon juice would never become creamy mayo. Nature is clever, isn't it?

## Your Turn in the Kitchen

Now it is your turn. I hope you try this recipe. It only takes five minutes. The feeling of making it yourself is wonderful.

This matters because every time you make it, you learn. You get a little more confident. That confidence spreads to other recipes. Tell me, if you try it, what will you put your homemade mayonnaise on first?

See also [Onion Roasted Potatoes](#) and [Our Visitor](#)



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### Ingredients:

Ingredient	Amount	Notes
Egg yolks	2	
Oil of your choice	1/2 - 3/4 cup	*See note
Sea salt	Sprinkle	
Lemon juice	1 teaspoon	Optional add-in
Dijon mustard	1 teaspoon	Optional add-in
White or black ground pepper	1/4 teaspoon	Optional add-in

### My Favorite Homemade Mayonnaise

Making your own mayonnaise is pure kitchen magic. It turns simple things like eggs and oil into something creamy and wonderful. I love the sound it makes when it all comes together. It reminds me of my first time trying it with my own grandma.

She showed me how a little patience makes something special. We would spread it on thick slices of fresh bread. Doesn't that sound like a lovely little lunch? Here is how you can make your own.

**Step 1:** Put your two egg yolks into the blender. Turn it on high and let it run for a minute or two. Watch as the color starts to get a little bit lighter and pale. It is getting ready for its big change. I still love watching this part.

**Step 2:** Now, keep the blender running. You need to drizzle in the oil very, very slowly. This is the most important part. (My hard-learned tip: pour a thin, slow stream, like a lazy raindrop!). Listen closely for the sound to change from wet to thick and creamy.

**Step 3:** Once it sounds thick, you can stop adding oil. Now sprinkle in a little sea salt. You can always add more later if you like. Just give the blender another quick whirl to mix it all in. Doesn't that smell amazing and fresh?

**Step 4:** Scoop your beautiful homemade mayonnaise into a little bowl. Pop a cover on it and put it in the fridge to chill. It will be ready for your sandwiches and salads. **What's the first thing you'll put your mayo on? Share below!**

**Prep Time:** 5 mins

**Total Time:** 5 mins

**Yield:** 1 cup

**Category:** Condiment, Sauce

## Three Tasty Twists to Try

This basic mayo is like a perfect white canvas. You can paint it with so many different flavors. It is so much fun to play around and see what you create. Here are a few of my favorite ways to change it up.

**Garlic & Herb:** Mash one small garlic clove with some salt. Then stir in chopped fresh dill or chives. It is perfect for dipping crispy fries.

See also [Ultimate Sweet Potato Casserole Recipe](#)

**Spicy Chipotle:** Add a teaspoon of adobo sauce from a can of chipotle peppers. It gives a smoky, warm heat that is just wonderful on fish tacos.

**Sun-Dried Tomato:** Chop up two sun-dried tomatoes very fine. Mix them right into the mayo. It makes the most delicious sandwich spread you have ever tasted.

**Which one would you try first? Comment below!**

## Serving Your Creations

Your homemade mayo will make everything taste a little more special. I love using it in classic ways. It is also wonderful for trying new things. Here is how I like to serve it.

Spread it on a turkey and tomato sandwich. Use it as a dip for hot, crispy potato wedges. Or mix it with a bit of shredded cabbage for a quick, creamy coleslaw. It makes a simple meal feel like a celebration.

For a drink, a tall glass of iced sweet tea is my go-to. It is so refreshing. For a grown-up treat, a crisp lager beer pairs beautifully. **Which would you choose tonight?**



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# Keeping Your Mayonnaise Fresh

Your fresh mayonnaise needs a cool home. Put it in a clean jar in the fridge. It will stay good for about one week.

I do not suggest freezing mayonnaise. It can separate and become watery. I learned this the hard way with a big batch. It was a sad day for my sandwich.

Making a double batch is a smart idea. You will have it ready for the week. This saves you time and effort.

This matters because a little planning makes cooking easier. You can whip up a quick lunch in no time. **Have you ever tried storing it this way? Share below!**

# Fixing Common Mayonnaise Mistakes

Sometimes your mayo might not thicken. This happens if you add the oil too fast. The key is a slow, thin drizzle.

I remember my first time. I poured the oil in a rush. I ended up with a soupy mess. Do not worry, we all start somewhere.

If your mayo is too thin, do not panic. Put a new egg yolk in a clean bowl. Slowly whisk in the thin mayo. It should thicken up nicely.

Your mayo might taste a bit plain. Just add a pinch more salt or lemon juice. Tasting as you go is the best trick.

Fixing small problems builds your kitchen confidence. It also makes

your food taste just right. **Which of these problems have you run into before?**

See also Crispy Cast Iron Skillet Potatoes Recipe

## Your Mayonnaise Questions Answered

**Q: Is this recipe gluten-free?** A: Yes, it is! All the ingredients are naturally free of gluten.

**Q: Can I make it ahead of time?** A: Absolutely. It is best made a day before you need it.

**Q: What oil can I use?** A: A light olive oil or avocado oil works very well. \*Fun fact: The word mayonnaise might come from the city of Mahon in Spain!

**Q: Can I double the recipe?** A: You can, but make it in two separate batches. This ensures it gets nice and thick.

**Q: Are the add-ins important?** A: The mustard and lemon juice add great flavor. I would not skip them. **Which tip will you try first?**

## From My Kitchen to Yours

I hope you love making your own mayonnaise. It is a simple joy to create something so good. Your sandwiches will thank you for it.

I would be so happy to see your creations. Please share a picture of your jar. **Have you tried this recipe? Tag us on Pinterest!**

Thank you for spending time with me in my kitchen today. I cannot wait to hear about your cooking adventures.



Happy cooking!

—Elowen Thorn.

*You need to try !*

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[Savorydiscovery.com](http://Savorydiscovery.com)

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Author: Elowen Thorn

Cooking Method:[Blender](#)

Cuisine:[American](#)

Courses: [Condiment](#)



Difficulty: **Beginner**

Prep time: **5 minutes**

Cook time: **minutes**

Rest time: **12 minutes**

Total time: **17 minutes**



Servings: **1 servings**



Calories: **134 kcal**

**Best Season: Summer**

## **Description**

These lemon crinkle cookies bake soft and chewy with a bright citrus

flavor and a sweet sugar-coated crackle top. They mix up fast and look great on cookie trays, party tables, or lunchbox snacks.

## Ingredients

- 2 egg yolks
- 1/2 - 3/4 cup oil of your choice\*
- Sprinkle sea salt
- 1 teaspoon lemon juice
- 1 teaspoon Dijon mustard
- 1/4 teaspoon white or black ground pepper

## Instructions

1. Place the egg yolks into the blender and beat on high for 1-2 minutes or until the color starts to lighten.
2. With the blender running, start to VERY slowly drizzle in the oil. Amounts will vary, so what you are paying attention to is the SOUND. You will very noticeably hear the sound change from sloppy and wet to thick and creamy.
3. At this time sprinkle in your desired amount of salt. Don't worry, you can fold in more later if you wish. Give it another quick whirl to blend.
4. Cover and chill until ready to use your homemade mayonnaise.
5. If you've tried this recipe, we'd love your feedback in the comments sections!

Keywords:Mayonnaise, Homemade, Condiment, Easy