



Paleo Macadamia Mayonnaise

Active Time: 10 minutes | **Total Time:** 10 minutes | **Serves:** 20

Nutrition Information Per Serving

100.2 calories, 0.16 g carbohydrate, 0.01 g fiber, 0.15 g NET carbs, 0.33 g protein, 11.14 g fat

Ingredients

- 16 Tbsp(s) Olivado Macadamia Nut Oil
- 1 large organic egg
- 1/4 tsp(s) sea salt
- 2 Tbsp(s) fresh lemon juice
- 1/2 tsp(s) dry mustard

Preparation

1. Blend egg, lemon juice, mustard powder and salt in a blender, food processor or VitaMix.
2. With blender running constantly, slowly dribble in the oil, a little at a time, until it's thick and creamy. (Note: It will thicken when refrigerated)
3. Keep refrigerated.

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