

BACON MAYONNAISE

Recipe by Neisha Berry

Ingredients:

1 egg or 2 egg yolks

1 tablespoon fresh lemon juice

1 tablespoon white wine vinegar

1 teaspoon Dijon mustard, optional

¼ teaspoon sea salt or Himalayan rock salt

Freshly ground pepper, to taste

1 cup bacon grease, warmed so that it is liquid

Instructions:

Add the egg, lemon juice, vinegar, mustard, salt and pepper to the jug of your high-powered blender. Blend on medium, until combined.

Slowly drizzle in warmed bacon grease, a little bit at a time so that the mixture has time to thicken. Drizzling in should take about 1-minute total. Slow and steady wins the race!

Continue to run mixture for another 1-2 minutes, allowing it to thicken. Transfer to a wide-mouth mason jar, cover and refrigerate.

Should keep in the fridge for up to 5 days. serving = 2 tablespoons