<u>Noreen's Kitchen</u> <u>Wonder Whip</u> <u>Homemade Miracle Whip!</u>

Ingredients

2 egg yolks 1 cup sunflower oil 1/2 cup light olive oil 2 tablespoons white vinegar 1 teaspoon lemon juice 2 tablespoons granulated sugar 1 teaspoon onion powder 1 teaspoon celery salt 1 teaspoon mustard powder 1/2 teaspoon paprika

1/2 teaspoon garlic powder

Step by Step Instructions

Place ingredients, in order in a quart jar.

Allow ingredients to settle for a moment before mixing, making sure that the yolks are at the bottom of the jar.

Place immersion blender into jar.

Leaving the blender flat with the bottom of the jar, begin to pulse a few times.

Once the mixture begins to come together continuously blend and slowly bring the wand of the blender up, slightly stirring as you do until the mixture is completely emulsified and thick.

Clean off the blender wand with a spatula and scrape down the sides of the jar.

Wipe the rim and place the lid on the jar.

Place jar in the refrigerator for at least one hour to allow the flavors to blend.

Now you are ready to make a sandwich with an homemade, all natural version of the commercial variety and you know what went in that jar!

Enjoy!