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| Mayonnaise/Aioli\* | Makes 1 ¼ cups | **Equipment** |
| 1 large | Egg Yolk, organic | * Chef’s knife |
| 2-4 cloves | Garlic, finely minced or pasted\* | * Prep bowl |
| 1-1 ½ cup | Oil of Choice | * Whisk |
| 1-2 Tbsp | Lemon Juice, Vinegar, or Water |  |
| To Taste | Salt & Pepper |  |

\*Aioli is mayonnaise with garlic

Whisk egg yolk and optional garlic until well blended. Continue to whisk while slowly dripping (at first) then slowly pouring in oil until about 2/3 of the oil is incorporated. Whisk in lemon juice. Finish whisking in oil. Season with salt and pepper. **NOTE**: The more oil used the thicker the sauce. The more water (lemon juice/vinegar) the thinner the sauce.

**Variations & Additions:**

**Saffron Aioli-** Soak a small pinch of saffron in lemon juice for 10 minutes before making aioli.

**Creole Remoulade Sauce-** Whisk in 1/3 cup minced celery, ¼ cup minced green onion, 2 Tbsp minced parsley, 1 Tbsp Creole mustard, 2 Tbsp ketchup, 1 Tbsp Worcestershire sauce, and a splash of Tabasco.

**Blue Cheese Sauce/Dressing-** Use ½ aioli recipe: Whisk in ½ - 2/3 cup sour cream, ½ cup crumbled blue cheese, and 2 Tbsp minced chive.

**Green Goddess Dressing-** Use ½ aioli recipe placed into a blender: Add ½ cup sour cream or yogurt, 2 Tbsp chives, 2 Tbsp green onion (green part), 2 Tbsp parsley, 1 Tbsp lemon juice or white vinegar, and 1-2 anchovy filets. Puree for a few minutes until smooth and light green.

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| **Hollandaise** | Makes 1 ½ cups | **Equipment** |
| 1 cup | Melted or Clarified Butter | * Chef’s knife |
| 3 | Egg Yolks | * Prep bowl |
| 1 Tbsp | Cold Water | * Whisk |
| 1-2 Tbsp | Lemon Juice | * Hot water bath |
| To Taste | Cayenne |  |
| To Taste | Salt & Pepper |  |

Place egg yolks, water and a couple drops of lemon juice into a mixing bowl. Whisk until well incorporated. Hold bowl over hot water bath and continue to whisk until thick and creamy. Remove from heat. Slowly (by the drop at first) whisk in clarified butter. Season to taste with lemon juice, cayenne, salt, and pepper.

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| **Base Vinaigrette** | Makes 1 cup | **Equipment** |
| ¼ cup | Vinegar/Citrus Juice of choice | * Prep bowl |
| 2-3 Tbsp | Dijon or Whole Grain Style Mustard | * Whisk |
| ¾ cup | Oil of choice |  |
| To Taste | Salt & Pepper |  |

In a mixing bowl, whisk together vinegar/citrus juice with mustard until well incorporated. While whisking vigorously, slowly pour in oil until thick and emulsified. Season with salt & pepper.

**Option Additions:** Before adding oil whisk in honey, agave nectar, minced herbs, garlic, ginger, shallots, hot sauce, dried herbs/spices, etc.