

Egg-less version of the classic mayo.

Based on the recipe from Miyoko's ["The Homemade Vegan Pantry"](#) cookbook.

INGREDIENTS

yields 12 oz mayo

1/2 cup soy milk
(don't substitute with
another milk)

1 Tbsp mustard

1 1/2 tsp apple cider
vinegar

1/2 tsp salt

1 cup neutral oil
(I use safflower)

DIRECTIONS

All ingredients should be at room temperature beforehand. This is KEY, otherwise the emulsion won't happen.

Put all the ingredients in a large mason jar (24 oz or bigger).

Mix at high speed with immersion blender until emulsified (~10 seconds).

Store in the fridge for up to one month.