



Easy Eggless Mayonnaise

Light and creamy with no raw egg

- 1/4 cup Aquafaba (chickpea liquid)*
- 1 teaspoon apple cider vinegar
- 1/2 teaspoon fine salt
- 1 teaspoon maple or lime-flavored maple syrup
- 1 teaspoon lemon juice
- 1 teaspoon dry mustard
- 1/2 cup canola oil
- 1/4 cup light olive oil

Remove the chickpea liquid from canned chickpeas. Place aquafaba in food processor or small blender; add vinegar, salt, maple syrup, lemon juice and dry mustard. Mix to combine.

With the processor blending, very slowly pour oil in a thin stream into the vinegar mixture. Blend for about 5 minutes and mixture emulsifies and thickens.

Recipe Inspired by: originally adapted from Sir Kensington's recipe, which uses chickpea liquid for leavening and as a base for the recipe.
<https://cooking.nytimes.com/recipes/1018107-diy-vegan-mayonnaise>

About this Recipe: This mayonnaise whips up to billowy peaks and fluffy consistency. The flavor is mild and doesn't have any bean-like tastes. It's easy to make and can be used to enhance most recipes.

***What is Aquafaba?**

This is the liquid that is in a chickpea can. It has lots of protein and starch that helps to emulsify the ingredients into an egg-free mayonnaise. This recipe used a few whole chickpeas, which improves its emulsifying properties. It has become a popular ingredient to use in vegan recipes like whipped cream, meringues, and other recipes that require eggs.

Easy Eggless Mustard Flavored Mayonnaise

1/2 teaspoon garlic powder
1 Tablespoon fresh lemon juice
2 teaspoons Dijon mustard
3 Tablespoons aquafaba liquid
12 canned chickpeas
1/2 cup canola oil
1/4 cup light olive oil
Kosher salt and freshly ground black pepper

Combine garlic, lemon juice, mustard, chickpea liquid, and chickpeas in a small food processor or small blender. Mix to combine. With the blender or processor running, slowly drizzle in vegetable and olive oil, about 5 minutes or a creamy emulsion forms. Season with salt and pepper. Place in small covered jar or container; store in refrigerator up to 1 week.

Yield: About 1 cup

Recipe Inspired by: [serious-eats easy vegan mayo recipe](https://www.serious-eats.com/recipes/2016/03/easy-vegan-mayo-aquafaba-recipe-vegan-experience.html)

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About this Recipe: I love the idea that it doesn't need a raw egg and uses a chickpea liquid from a can that is readily available. It's light and creamy with a light mustard touch, which would be perfect for sandwiches, savory dishes, or salad. It is smooth enough to easily spread yet holds its shape to mount into a bowl. As with all homemade mayonnaise recipes, you just can't beat a homemade mayonnaise.