



## Chipotle Mayonnaise

A dollop of this tasty mayonnaise on the side of any meat dish will enhance the flavor.

Makes 1 cup  
Food processor

2	egg yolks, at room temp.	1/2 tsp	ground white pepper
		1/4 tsp	ground nutmeg
2 tbsp	white wine vinegar	3/4 cup	vegetable oil
1 tsp	dry mustard	2	chipotle peppers in adobo sauce, drained and seeded
1 tsp	sea salt		
1 tsp	granulated sugar		

1. In a food processor fitted with a metal blade, process egg yolks, vinegar, mustard, salt, sugar, pepper and nutmeg until smooth, for 2 minutes. With the motor running, slowly drizzle oil through the small hole in the feed tube until it has been incorporated into the mayonnaise.
2. When all the oil is drizzled into egg mixture, remove processor lid and, with a rubber spatula, scrape down the sides and bottom, which sometimes collect residue, as necessary to incorporate all of the mixture. Add chipotle peppers. Replace lid and process for about 10 seconds.

Tips: If egg yolks are not processed for the full 2 minutes they will not emulsify correctly when the oil is incorporated.

Mayonnaise keeps well, covered and refrigerated, for up to 5 days. If using pasteurized eggs, it will keep for up to 2 weeks.

If you have any of the adobo sauce left from the chilis you can fold it into the mayonnaise to make a great dip for chips.

Variation: You can add 1/8 tsp (0.5 mL) cayenne pepper for more heat.