



village health clinic
naturopathic medicine & midwifery care

Egg-Free, Soy-Free Mayonnaise

$\frac{1}{2}$ t. salt
 $\frac{1}{4}$ t. dry mustard
a dash of paprika & cayenne
1 tablespoon vinegar
1 cup water
2 teaspoon arrowroot
1 teaspoon xanthan gum
1 tablespoon lemon juice
a dash of onion powder
1 cup canola oil

May add a dash of sugar to taste.

Add all ingredients except canola oil to a blender or food processor and blend. While blending, add canola oil slowly to emulsify the mixture. Store in a glass jar in the refrigerator.