

Citrus Mayonnaise

Liven up store-bought mayonnaise with the flavors of oranges, sesame oil, and dill. Citrus mayonnaise is great with poultry or seafood.

Prep Time: 5 minutes

Total Time: 5 minutes

Ingredients:

- 1 medium orange
- 3/4 cups mayonnaise
- 1 teaspoon lemon juice
- 1/4 teaspoon sesame oil
- 1 teaspoon minced shallot
- Tabasco
- 1 teaspoon minced dill

Preparation:

Grate the zest from the orange. Cut away the peel and white pith, cut out the orange segments and chop.

In a bowl, combine the lemon juice, mayonnaise, and sesame oil. Beat the orange zest, shallots, and Tabasco and fold in the chopped orange and dill.

Yield: 2 cups