

Garlic Mayonaise

1 teaspoon french Dijon mustard
2 cloves garlic, finely chopped
1 cup vegetable oil
salt and pepper to taste

Mash the garlic to a paste, beat in mustard.

Slowly add oil, beating with a whisk. When thick, add salt and pepper to taste. Keep cool.

Per Serving (excluding unknown items): 1936 Calories; 218g Fat (99.5% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Vegetable; 43 1/2 Fat.