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# Onion Mayonnaise

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**2 eggs, room temperature**  
**1 1/2 teaspoons Worcestershire sauce**  
**2 teaspoons onion juice or 2 tablespoons grated onion**  
**1/2 teaspoon ground mustard**  
**dash red pepper**  
**1 tablespoon salt**  
**1 tablespoon paprika**  
**2 tablespoons sugar**  
**1 quart Wesson oil**  
**1/2 cup vinegar or 1/4 cup lemon juice**

Have the eggs at room temperature. Beat the eggs in a mixer.

Add the Worcestershire sauce, lemon juice, ground mustard, red pepper, salt, paprika and sugar. Add slowly and continue mixing. Add the vinegar a little at a time. Mix well.

Chill.

Yield: 3 pints

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 271 Calories; 11g Fat (35.3% calories from fat); 14g Protein; 31g Carbohydrate; 1g Dietary Fiber; 424mg Cholesterol; 6611mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 Fat; 2 Other Carbohydrates.*