
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

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.