

Mayonnaise Nicoise

Yield: 1½ cups

Source: *Silver Palate Cookbook*

Ingredients

- 1 cup Mayonnaise (recipe follows; regular Mayo OK, too)
- 1 Capers, Drained
- 1 Tomato Paste
- 1 Anchovy Paste
- 1 Garlic Clove, Peeled And Minced
- large Dried Oregano

Method

Combine all the ingredients in a food processor until smooth, then stir in additional capers to taste.

Homemade Mayonnaise

- 2 egg yolks
- 1 whole egg
- 1 tbsp Dijon mustard
- Pinch of salt
- Freshly ground black pepper, to taste
- ¼ cup fresh lemon juice
- 2 cups corn oil or other vegetable oil, or best-quality olive oil

Method

1. Use very high quality, fresh eggs. Combine the egg yolks, whole egg, mustard, salt, freshly ground black pepper, and half of the lemon juice in a food processor. Process for 1 minute.
2. With the motor running, dribble in the oil in a slow steady stream. When you have added all the oil, shut the motor off and scrape down the sides of the bowl with a spatula.
3. Taste the mayonnaise. Correct the seasoning, if necessary; if you are using vegetable oil, you will probably need the remaining lemon juice.
4. Scrape the mayonnaise into a storage container, cover and refrigerate until ready to use. The mayonnaise will keep safely, if refrigerated, for at least 5 days. Let it return to room temperature before stirring and using.

Makes 3 cups.

Notes

Great with artichokes and asparagus.