



An Alaskan Recipe from Andrea Sandefur
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Homemade Mayonnaise & Tartar Sauce

(Learned how to make this mayo from my friend Adrienne Shelton)

Mayonnaise:

- 2 eggs
- 3/4 t salt
- 1 T yellow mustard (or one decent squirt)
- 1 T apple cider vinegar
- 2 cups light-tasting olive oil (or avocado oil is nice too)

NOTE: I use a quart jar and an immersion blender for this recipe. You could likely use a medium size bowl and a whisk...but I highly recommend investing in an immersion blender if you'd like to make mayonnaise on a regular basis.

Add eggs, salt, mustard and vinegar to the quart jar. Pour the oil over the contents. Insert the immersion blender into the quart jar, not turning it on until you've reached the bottom. Start the blender and slowly blend upward as the mayonnaise starts to take shape. You are done when all of the oil has been incorporated. Chill and enjoy!

Tartar Sauce:

- 1 cup mayonnaise
- 1/2 cup dill pickle relish
- 1 t dill
- 1/2 t garlic powder
- Black pepper to taste

Mix all ingredients well, chill, and serve with Salmon Cakes or your favorite seafood dish.