

Spicy Mayonnaise

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If you have concerns about consuming raw eggs, 1/4 cup of an egg substitute can be used in place of the egg.

- 1 large egg (see note)
 - 2 tablespoons water
 - 1 tablespoon minced onion
 - 1 tablespoon juice from 1 lime
 - 1 tablespoon minced fresh cilantro
 - 1 tablespoon canned pickled jalapeño pepper , minced
 - 1 medium garlic clove , minced or pressed through garlic press (about 1 teaspoon)
 - 1 teaspoon yellow mustard
 - 1/2 teaspoon kosher salt
 - 1 cup vegetable oil
1. Process all ingredients except oil in food processor until finely chopped, about 5 seconds. With machine running, slowly drizzle in oil in steady stream until mayonnaise-like consistency is reached, scraping down bowl as necessary.