

Mustard Mayo

Ingredients:

Quart of canola oil
Coleman mustard
Dijon mustard
Worcestershire sauce
Tabasco
Sea salt
Ground white pepper
1 egg
1 lemon

Method:

- In a deep mixing bowl or cuisinart
- Egg
- Add 2 tablespoons Dijon mustard
- Add 1 tablespoon Coleman's mustard
- Juice of 1 lemon
- Pinch of salt
- 2 grounds of white pepper
- Dash of Tabasco to taste
- Put cuisinart on low or whisk ingredients
- Slowly drizzle in oil until forms into a thick mayo
- Place in refrigerator

Serve with lobster tails or shrimp