

Homemade Miracle Whip

<http://veronicascornucopia.com>

1 egg
1 tablespoon sugar
1 tablespoon white vinegar
½ tablespoon lemon juice
½ teaspoon mustard powder
½ teaspoon salt
¼ teaspoon onion powder
1 ½ cups flavorless oil

Place all ingredients, except the oil, in the bowl of a food processor fitted with blade attachment. Have the oil measured and at hand. Turn on the food processor and pour the oil through the feed tube in a thin, steady stream. Gradually increase the flow until all oil is in the mixture. Continue to process until a thick mixture. Refrigerate.

To make tartar sauce, stir in finely chopped onion and dill relish (or finely chopped pickles), as much as you desire. I think I added 3 tablespoons of each to about half the Miracle Whip recipe. It's so yummy with fish sticks!