

Avocado Mayonnaise

Total Time: 5m

Yield: 1 1/4 cup

Ingredients

- 2/3 cup mashed ripe avocado
- 2 tsp white or cider vinegar
- 2 tsp lemon juice
- 3/4 tsp onion powder
- 1/8 tsp garlic powder
- 1/4 tsp salt
- 1/4 cup water
- 2 tbsp oil, or additional water for a low-fat mayo

Instructions

Combine all ingredients in a blender until smooth. Add more water if a thinner mayo spread is desired. If you want a spicy mayo, feel free to add a dash of hot sauce or cayenne. Store leftovers covered in the fridge, 3-4 days.

<https://chocolatecoveredkatie.com/2018/06/07/avocado-mayonnaise-recipe-vegan/>