



Prep: 10 minutes

Makes enough for 8-10 sandwiches (homemade mayonnaise should last around 2 weeks stored in the fridge)

6 sprigs of dill and parsley, and 1-2 sprigs of basil, roughly chopped

1 egg yolk

1 tablespoon of lemon juice

1 teaspoon of Dijon mustard

1 clove of garlic, minced or grated against a microplane

¾ cup of olive oil

Salt to taste

Herb Mayonnaise

Note from Chérie: I opted for dill, basil, and parsley since it was what was available at my local farmers market; fresh mint, tarragon, and/or oregano would also make a nice addition/substitution. Feel free to experiment with your herb combination!

Whisk together all ingredients aside from the chopped herbs and olive oil until frothy. Slowly drizzle/drip in the olive oil until it begins to thicken, at which point, you can go from a slight drizzle to a steady stream. Fold in herbs and salt to taste.

SOURCE: [THESAVERY.SUBSTACK.COM](https://thesavory.substack.com)