

## CUCUMBERS WITH HOMEMADE MAYONNAISE

### **Ingredients:**

#### **For Cucumbers:**

3 large cucumbers peeled in stripes and sliced in rounds  
1½ large red onion, peeled, halved vertically and very thinly sliced  
1½ tsp salt  
1½ tsp sugar  
¾ tsp pepper

#### **For Mayonnaise:**

1 large egg at room temperature  
1 tsp dry mustard  
½ tsp salt  
1 cup extra virgin olive oil  
2 tbsp lemon juice

#### **For Plates:**

1 head iceberg lettuce

Place cucumber and onion slices in a bowl lined with paper towels refrigerate and let drain.

#### **Preparation:**

Put egg, mustard, salt, lemon juice then olive oil in immersion blender beaker. Place bottom of immersion blender over egg yolk on bottom and begin to blend. When mixture begins to emulsify gently raise the shaft to the top of the mixture and push back down to incorporate the rest of the oil. You will have mayonnaise in about 20 seconds.

Refrigerate.

Prepare plates with leaf of iceberg lettuce to form a cup to hold salad.

Just before serving add salt, sugar and pepper into cucumbers and onions, mix with enough mayo to cover and plate.