

# Carolyn's Tofu Mayonnaise

## Ingredients:

2 12.5 ounces silken firm tofu  
1/4 cup lemon juice  
1 tablespoon flax seed oil  
1-2 teaspoon salt  
1 tablespoon Dijon style mustard



## Directions:

Place tofu in colander. Cover with paper towel and place a weight on top. Let drain for 1 hour.

Place drained tofu and remaining ingredients in high-speed blender and blend until smooth.

Refrigerate leftovers in glass jar and use within 7 days

Tofu Mayonnaise will thicken when chilled.

Variation: For Tofu Aioli, add 2-3 medium garlic cloves to blender and blend with all ingredients until smooth.