

Tofu Mayo

Ingredients:

- Organic firm tofu (280g or 10 oz.)
- 1 tbsp. + 1 tsp. lemon juice
- 2 tsp. nutritional yeast
- 1-2 tsp. tahini
- 1 tsp. raw honey or maple syrup (optional)
- 1½ tsp. Celtic Sea Salt or Pink Himalayan Salt or to taste
- 2 tbsp. unsweetened plant milk (add more or less to obtain preferred texture)

Instructions:

1. Add all ingredients to a blender and process until smooth and creamy.
2. Enjoy on burgers and sandwiches or however traditional mayo is used.

Tips: You can use silken firm tofu, but omit the milk. Add marjoram, celery, and a pinch of black salt if a more egg-like flavor is desired.