

# RECIPE



## Marcona Almond Mayonnaise

### Ingredients

- 1/4 cup apple cider vinegar
- 1 tablespoon agave nectar or local honey
- 1/2 cup olive oil
- 3-4 tablespoons marcona almonds

Pour vinegar and agave into a blender and puree on high speed for about 20 seconds until combined. With motor running, drizzle in olive oil to create an emulsion. Puree in 3 or 4 tablespoons of almonds. Check for thickness. If necessary, blend in another tablespoon of almonds, until thick and creamy. Serve with sandwiches, burgers and salads.