

# “Kewpie”

Yield: 1 Qt

<p>3 Yolks 1 t Salt</p> <p>½ t Mustard Powder ¼ t Garlic Powder 1 t Sugar 1 T Rice Vinegar</p> <p>2 C Canola oil, divided in 2 2 t Ice Water</p>	<p>Whip yolks and salt on speed medium high speed in a stand mixer until stiff and pail. About 3 minutes.</p> <p>Drizzle in 1 C Canola Oil</p> <p>Reduce speed to medium low and add the mustard and garlic powders, and the sugar and the vinegar.</p> <p>Drizzle in remaining 1 C Canola Oil.</p> <p>Finish with water, whip and then let sit at room temp for 20 minutes to meld flavors.</p> <p>Store and use within 5 days.</p>
<p>NOTES:</p>	