



Bacon Mayonnaise

 Vegetarian  Gluten Free  Dairy Free

READY IN



30 min.

SERVINGS



4

CALORIES



180 kcal

SIDE DISH

Ingredients

- 0.3 teaspoon pepper black freshly ground
- 2 teaspoons apple cider vinegar
- 1 teaspoon dijon mustard
- 4 large egg yolk
- 0.5 teaspoon kosher salt
- 4 servings vegetable oil as needed

Equipment

- bowl

- baking sheet
- paper towels
- oven
- whisk
- measuring cup

Directions

- Heat the oven to 425°F and arrange two racks to divide the oven into thirds. Arrange the bacon pieces in a single layer on 2 rimmed baking sheets.
- Bake for 10 minutes. Rotate the pans between the racks and continue baking until the bacon is crisped and brown, about 5 to 10 minutes more.
- Transfer the bacon pieces to a large paper-towel-lined plate, placing additional paper towels between each layer of bacon. Carefully pour the bacon fat from the baking sheets into a heatproof measuring cup—you need 2/3 cup. (If you don't have enough bacon fat, add vegetable oil as needed.) Discard any excess bacon fat.
- Let the measured bacon fat cool for 15 minutes.
- Place the egg yolks, vinegar, and mustard in a medium bowl and whisk until combined. While whisking constantly, very slowly add the bacon fat or bacon fat-oil mixture in a thin stream until it's completely incorporated and the mixture is thickened and creamy.
- Add the salt and pepper and whisk to combine; use immediately or refrigerate for up to 4 days.

Nutrition Facts

PROTEIN 6.11% **FAT 92.16%** **CARBS 1.73%**

Properties

Glycemic Index:26, Glycemic Load:0.03, Inflammation Score:-1, Nutrition Score:4.6530435178429%

Nutrients (% of daily need)

Calories: 180.1kcal (9.01%), Fat: 18.55g (28.54%), Saturated Fat: 3.76g (23.52%), Carbohydrates: 0.78g (0.26%), Net Carbohydrates: 0.69g (0.25%), Sugar: 0.12g (0.14%), Cholesterol: 183.6mg (61.2%), Sodium: 312.74mg (13.6%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.77g (5.54%), Vitamin K: 26.09µg (24.85%), Selenium: 9.95µg (14.22%), Vitamin E: 1.59mg (10.6%), Phosphorus: 68.05mg (6.8%), Folate: 24.93µg (6.23%), Vitamin D: 0.92µg

(6.12%), Vitamin B12: 0.33 μ g (5.52%), Vitamin B2: 0.09mg (5.34%), Vitamin B5: 0.51mg (5.14%), Vitamin A: 246.71IU (4.93%), Vitamin B6: 0.06mg (3.04%), Iron: 0.51mg (2.81%), Zinc: 0.4mg (2.68%), Calcium: 23.63mg (2.36%), Vitamin B1: 0.03mg (2.16%), Manganese: 0.04mg (1.87%)