Vegan Mayo

Adapted from www.eatplant-based.com

Makes: 2 cups

Ingredients:

- 1 package firm tofu, pressed and drained (I do this by placing between two plates and put books on top of plate, pour off water every 5 minutes for about 15 minutes.)
- 1 tbsp healthy sweetener such a sucanat or agave
- 2 tbsp apple cider vinegar
- 1 ½ tbsp red wine vinegar
- ½ tsp sea salt

Directions:

Place all ingredients in high speed blender and blend until smooth. Can refrigerate up to 10 days.

Variations:

- *Chipotle Sauce - Blend 1 tsp Chipotle powder into 1 cup of vegan mayo.*
- *Aioli Sauce – Blend 2 cloves of garlic and 1 small red bell pepper into 1 cup of vegan mayo.*