

# Mayonnaise Replacement Mixture

[John in Bibs': Mayonnaise Alternative Perfect for Freeze Drying Ep59](#)

## Ingredients:

8 oz Cream Cheese  
softened

1½ tsp Lemon Juice

1 tsp Vinegar

¼ tsp Mustard

½ tsp Salt

¼ C Milk



## Directions:

1. In a mixing bowl add the Cream Cheese, Lemon Juice, Vinegar, Mustard, Salt, Milk and then mix with an electric mixer, or stand mixer.

This can be used in recipes you want to freeze dry that usually require Mayonnaise. Mayo does not freeze dry, but this will. This can also be made in large quantities to freeze dry. I would suggest using parchment or silicone lined trays with tray dividers to make portions to be able to quickly add into recipes.



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[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Small = 4 Cups/Tray