



## Tofu Mayonnaise

½ pound Wo Chong soft tofu  
1 cup water  
2 tablespoons olive oil or corn oil  
2 tablespoons vinegar  
2 tablespoons fresh lemon juice  
¼ teaspoon sea salt  
¼ teaspoon ground coriander

### Directions

Combine ingredients in a blender and puree until creamy, stopping blender periodically to push contents down with a spatula.

Refrigerate - this mayonnaise will keep for 4 days.  
If the mixture separates, stir well to combine.