

Carnivore Mayo

Ingredients:

250g (1 cup) Sour Cream

250g (1 cup) Cream Cheese

Juice of 1 small Lemon

½ tsp Salt

¼ tsp Garlic Powder

Method:

1. Combine all the ingredients in a blender, food processor or just with a fork.
2. Blend until smooth and creamy.
3. Chill in the fridge for at least 30 minutes to let the flavours settle in and come alive.

Tip: Want to make more or less? Just keep the sour cream and cream cheese at a 1:1 ratio and you're good to go.

