50 Standard Ratios

Here are expanded, detailed recipes and instructions for each standard ratio:

### 1. **Classic Mayonnaise**

**Ratio:** 1 large egg yolk : 1 cup oil : 1-2 teaspoons acid
**Instructions:**

1. Place the egg yolk in a bowl and whisk it until smooth.
2. Slowly add the oil, a few drops at a time, while whisking constantly to create an emulsion. Gradually increase the flow of oil as the mixture thickens.
3. Add 1-2 teaspoons of lemon juice or vinegar for tanginess and whisk until smooth.
4. Season with salt and pepper. Store in the refrigerator for up to one week.

### 2. **Basic Brine**

**Ratio:** 1 cup water : 1 tablespoon salt
**Instructions:**

1. Dissolve the salt in water by stirring or gently heating it on the stovetop.
2. Cool the brine completely before submerging meats, vegetables, or tofu.
3. Refrigerate the brining item for the desired time (e.g., 2 hours for chicken breasts, overnight for pork chops).
4. Rinse and pat dry before cooking.

### 3. **Perfect Marinade**

**Ratio:** 3 parts oil : 1 part acid
**Instructions:**

1. Combine oil (e.g., olive oil) with an acid (vinegar, lemon juice, or wine) in a bowl.
2. Add aromatics like minced garlic, fresh herbs, salt, and pepper to enhance flavor.
3. Marinate protein or vegetables in the mixture for at least 30 minutes (up to 24 hours for robust flavors).