



# WILLIAMSBURG CHEESE SHOP HOUSE SPREAD

Recipe by Sharon123

I had something similar to this the other day and it was so good! This was adapted from Epicurious.

**READY IN:** 10mins

**YIELD:** 1 cup

**UNITS:** US

## INGREDIENTS

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- 1 cup mayonnaise (use the good stuff)
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- 1 large garlic clove, minced
- 1 teaspoon turbinado sugar (2 packets of Sugar-in-the-Raw)
- fresh ground pepper, to taste
- 1 teaspoon mustard seeds

### NUTRITION INFO

Serving Size: 1 (38) g

Servings Per Recipe: 1

AMT. PER SERVING	% DAILY VALUE
<b>Calories: 958.6</b>	
Calories from Fat 719 g	75 %
Total Fat 79.9 g	122 %
Saturated Fat 11.6 g	57 %
<b>Cholesterol</b> 61.1 mg	20 %
<b>Sodium</b> 2006.2 mg	83 %
<b>Total Carbohydrate</b> 63 g	20 %
Dietary Fiber 1 g	4 %
Sugars 17.4 g	69 %
<b>Protein</b> 3.8 g	7 %

## DIRECTIONS

Place mayonnaise, mustard, worcestershire saucegarlic, sugar and pepper in a blender or food processor.

Start at a low speed and graduate up to a higher speed. You may need to turn off the blender once or twice and press out air the bubbles with a spatula to get it all blended well.

Transfer the mix to a bowl.

Stir in the 1 teaspoon of mustard seed. Put in a covered container and store in refrigerator overnight, to let flavors marry.

After 24 hours, the spread is ready to use. Use as spread or dip for sandwiches. Enjoy!