
Mustard Spread

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 cup cream

2 egg yolks

3 tablespoons dry mustard

2 tablespoons flour

1/2 cup sugar

1/2 teaspoon salt

1/4 cup vinegar, heated

cream or mayonnaise (optional)

In a double boiler, scald the cream.

In a bowl, mix the egg yolks, mustard, flour, sugar and salt. Add the egg mixture to the cream and cook until thick. Add the hot vinegar.

This will be the consistency for a dip. To make a sandwich spread or salad dressing, add cream or mayonnaise.)

Yield: 2 cups

Per Serving (excluding unknown items): 1215 Calories; 74g Fat (53.6% calories from fat); 17g Protein; 127g Carbohydrate; 1g Dietary Fiber; 634mg Cholesterol; 1171mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 14 Fat; 7 Other Carbohydrates.