

## EVERYTHING SPICE SPREAD

with Gourmet Garlic Blend  
Makes 12 oz



This will be a great new addition to your cheese boards or holiday appetizer table. Serve this spread hot or cold.

### INGREDIENTS

#### Everything Spice Blend

1/4c Sesame Seeds

1/4c Poppy Seeds

3T Kosher Salt

3T dried Minced Onion

3T Gourmet Blend Garlic, crushed

#### For the Spread

2T Everything Spice Blend

8oz Cream Cheese

8oz Brie

### NOTES:

Refrigerate the spread for 2 hours before serving to allow the ingredients to become more flavorful.

Stores in the refrigerator well for over 1 week.

### DIRECTIONS

1. Make the spice blend by mixing all the ingredients into a bowl. Set aside.
  2. Scoop out the insides of the brie into a mixing bowl so that only the rind is left. Dispose of the rind.
  3. Add the cream cheese to your mixing bowl and mix on medium for 3-4 minutes or until the cream cheese mix is smooth. Scrape the sides of the bowl periodically.
  4. Once the mix is smooth, add in the 2T everything spice blend. Mix well.
- To serve cold, place into your desired serving dish and enjoy!
- To serve hot, place into an oven safe ramekin so that the filling is even with the top. Place a layer of breadcrumbs on top and heat in your oven (or toaster oven) at 350°F for 10 minutes or until you see a slight lift to the spread. Allow to cool for a few minutes before indulging.