

# Beverlys Blue Cheese Dressing

*Denise Cofield*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*4 ounces blue cheese  
3/4 cup buttermilk  
1 tablespoon  
Worcestershire sauce  
1/2 teaspoon dill seed  
1/4 cup minced onions  
1 pint mayonnaise  
12 ounces sour cream  
1 teaspoon celery seed  
1/2 teaspoon parsley*

In a bowl, mix together the blue cheese, buttermilk, Worcestershire sauce, dill seed, onions, mayonnaise, sour cream, celery seed and parsley. Mix well.

Transfer to a sealable container. .

Refrigerate until ready to use.

(Make twenty-four hours before serving.)

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Per Serving (excluding unknown items): 4397 Calories; 480g Fat (93.0% calories from fat); 47g Protein; 34g Carbohydrate; 1g Dietary Fiber; 397mg Cholesterol; 4609mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Lean Meat; 1/2 Vegetable; 2 Non-Fat Milk; 50 1/2 Fat; 0 Other Carbohydrates.