
Blue Cheese Dressing

Patty Michaelson

Nettles Island Cooking in Paradise - 2014

1 cup mayonnaise

1/2 cup (about 3 ounces) crumbled Maytag or other Blue cheese, divided

1/2 cup half-and-half

2 tablespoons sour cream

1 tablespoon freshly squeezed lemon juice

1/4 teaspoon Worcestershire sauce

1/2 teaspoon Kosher salt

freshly ground black pepper

In a medium bowl, whisk together the mayonnaise, 1/4 cup of Blue cheese, half-and-half, sour cream, lemon juice, Worcestershire sauce and salt until smooth.

Gently stir in the remaining 1/4 cup of Blue cheese. Season with pepper to taste.

Can be stored in the refrigerator for up to three days.

Condiments, Sauces

Per Serving (excluding unknown items): 1640 Calories; 193g Fat (98.9% calories from fat); 3g Protein; 1g Carbohydrate; 0g Dietary Fiber; 90mg Cholesterol; 2218mg Sodium. Exchanges: 0 Non-Fat Milk; 17 Fat; 0 Other Carbohydrates.