

Creamy Blue Cheese Dressing

When I want a creamy blue cheese dressing, this is my favourite! I love it on romaine lettuce, maybe with some heirloom tomatoes and a few very thin slices of red onion. The recipe makes a fair bit, so I usually make half the amount. Sometimes, instead of the sour cream, I use buttermilk. Years ago, my cousin turned me onto blue cheese dressing and I am forever in his debt! Hy's Encore used to make excellent blue cheese dressing. I always told the wait person how much I adored it. One night, before we left the restaurant, he presented me with a jar!

Makes 2 1/2 cups

1/4 lb. (4 oz.), blue cheese, crumbled

3/4 cup sour cream

1/4 cup milk

3/4 cup mayo (lite is fine)

3 drops Tabasco

1 Tbsp. EVO

2 Tbsp. red wine vinegar

1/4 tsp. sugar

Freshly ground white pepper to taste

In a blender or food processor, blend 1 oz. of the cheese, the sour cream, the milk & the mayo until the mixture is combined well. Add the Tabasco, EVO, vinegar, sugar & white pepper. Combine briefly, using a couple of on/off turns. Add the remaining cheese & again using a couple of on/off turns, combine, making sure the cheese is still lumpy.

Place in a container & chill in the fridge until ready to use.