

Delicious Homemade Blue Cheese Dressing



Ingredients:

- 1 cup heavy mayo
- 1 ½ cups buttermilk
- 1 TBLS red wine vinegar
- 1 TBLS Worcestershire
- 1/2 TBLS granulated garlic
- 1 tsp onion powder
- 1/2 TBLS fresh ground black pepper
- 1/2 TBLS kosher salt
- 8 oz bleu cheese, crumbled
- 1 TBLS fine chopped fresh chives

Method:

1. In a large bowl whisk together the mayonnaise, buttermilk, vinegar, Worcestershire, granulated garlic, onion powder, salt, and pepper until completely combined
2. Next, fold in the blue cheese gently until combined. Do not over mix.
3. Refrigerate until ready to serve.