



Homemade Blue Cheese Dressing



Ingredients:

- $\frac{3}{4}$ cup mayonnaise
- $\frac{1}{4}$ cup sour cream
- $\frac{3}{4}$ cup buttermilk
- 2 teaspoons distilled vinegar or red wine vinegar
- 1 teaspoon Worcestershire sauce
- 1 $\frac{1}{2}$ teaspoon garlic granules
- 1 teaspoon sugar
- 1 teaspoon sea salt
- $\frac{1}{4}$ teaspoon cracked black pepper
- $\frac{1}{2}$ cup good crumbled blue cheese

Method:

1. In a large bowl whisk together the mayonnaise, sour cream, buttermilk, vinegar, Worcestershire, garlic, sugar, 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.

Notes:

- Make-Ahead: You can make this recipe up to 3 days ahead of time.
- How to Store: Cover and keep in the refrigerator for up to 10 days.
- You can sub out the garlic onion granules for fresh finely garlic