



Homemade Blue Cheese Dressing



Ingredients:

- 1 cup mayonnaise
- 1 cup sour cream
- $\frac{3}{4}$ cup buttermilk
- 1 tsp crushed garlic
- $\frac{1}{2}$ tsp ground black pepper
- $\frac{1}{2}$ tsp dry mustard
- $\frac{1}{2}$ tsp salt, or to taste
- $\frac{1}{2}$ tsp white sugar
- 1 pinch cayenne pepper, or to taste
- 1 tsp Worcestershire sauce
- 4 ounces frozen blue cheese, grated

Method:

1. Place mayonnaise, sour cream, and buttermilk in a bowl. Add garlic, black pepper, dry mustard, salt, sugar, cayenne, and Worcestershire sauce. Whisk together thoroughly.
2. Mix grated blue cheese into the cream base a little at a time to ensure it is evenly incorporated and doesn't clump.
3. Cover the bowl with plastic wrap and refrigerate for at least 3 hours (preferably overnight) to consolidate the flavors.