

Creamy Blue Cheese Dressing

Swick

Makes 1 cups | Active Time: 5 minutes | Total Time: 5 minutes

Step 1: Making the Blue Cheese Dressing

- 2 1/2 oz blue cheese (approx. 1/2 cup)
- 3 tbsp sour cream
- 2 tbsp mayonnaise
- 2 to 3 tsp white wine vinegar
- 2 to 5 tbsp buttermilk*
- 1/8 tsp garlic powder
- kosher salt (to taste)
- freshly ground black pepper (to taste)

To make the blue cheese dressing, first crumble the blue cheese and place into a bowl. Next, add the sour cream, mayonnaise and 2 teaspoons of the white wine vinegar. Mix to combine. If you want a thinner and smoother dressing, mash the blue cheese up a bit using the back of a fork.

Next, add the buttermilk. Add only a few tablespoons if you like it thicker or a bit more for a runnier consistency. *Note: If you do not have buttermilk, in a pinch you can use a bit of regular milk and a squeeze of lemon juice.

Lastly, add the garlic powder and seasoning. To finish, taste the dressing, if it needs a bit more punch then add a bit more white wine vinegar to suit your tastes.

This dressing can be stored in the refrigerator for one to two weeks.