

## Blue Cheese Dressing

*With a punch of Blue Cheese flavor!*

### Ingredients for Blue Cheese Dressing:

1/2 cup blue cheese crumbles  
1/4 cup buttermilk  
1 tbsp fresh lemon juice  
1 tbsp mayonnaise (optional)  
1 tbsp finely chopped green onion  
1/4 tsp sugar  
salt, pepper



### Directions:

1. Add buttermilk to 1/4 cup of blue cheese crumbles.
2. Mash cheese crumbles with a fork, incorporating into buttermilk. Add lemon juice, mayonnaise, salt and sugar. Combine well.
3. Stir in chopped green onion and remaining blue cheese crumbles. Refrigerate until ready to use.

### Notes:

1. This recipe makes **3/4 cup Blue Cheese Dressing**. Make the dressing first. It gets thicker and creamier with time.
2. In case you're wondering, the mayonnaise will thicken the dressing, but may not be needed if you make the dressing in advance. The small amount of sugar makes the flavors "pop" just a little better. Both ingredients are, of course, optional.
3. This **punchy** Blue Cheese Dressing is great not only on salad but with wings too!

For the **Classic Wedge Salad**, cut a "wedge" from a head of iceberg lettuce, top with hard boiled egg quarters, bacon pieces, tomato slices and thinly sliced red onion. Smother with **Buttermilk Blue Cheese Dressing** and finish with a few cracks of fresh pepper.