

Fresh Blue cheese Dressing

- 1/3 pound blue cheese (be warned that blue cheese quality is related quite directly to price)
- 5 tablespoons buttermilk
- 5 tablespoons sour cream
- 4 tablespoons Greek style yogrt
- 1 tablespoon white balsamic vinegar
- 1/2 teaspoon white sugar
- 3 tablespoons fresh chives, minced
- salt and black pepper to taste

Using a fork mash the blue cheese in the bottom of a bowl. Pour just enough buttermilk over the cheese to cover it.

Add the sour cream, the yogurt, and the vinegar. Continue to mix, breaking up blue cheese that has started to clump.

Add in the sugar and the chives. Add salt and pepper to taste.

Serves: About a pint

Preparation time: 10 minutes

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