

Blue Cheese Dressing

6 oz blue cheese crumbles
240 g mayonnaise
120 g sour cream
360 g buttermilk
1 t white wine or apple cider vinegar
1 T dried parsley flakes
1 t roast garlic puree
27 g roasted chopped walnuts
1 t Worcestershire Sauce
salt and pepper as needed

Mix the sour cream and buttermilk together. Add the mayonnaise, whisk to make smooth and fold in the remaining ingredients.

Check for seasoning. Jar and chill at least 4 hours before using.