

Bleu Cheese Dressing

written by The Recipe Exchange | May 31, 2015

Ingredients

3/4 cup sour cream
1 tsp. Worcestershire sauce
1/2 tsp. dry mustard
1/2 tsp. black pepper
1/2 tsp. salt
1/3 tsp. garlic powder
1 1/3 cups mayonnaise
4 oz. crumbled bleu cheese

Directions

With an electric mixer on low speed, beat together first 6 ingredients for 2 minutes.

Add mayonnaise and beat an additional 30 seconds.

Increase speed to medium and beat for 2 minutes.

Fold in bleu cheese.

Refrigerate for at least 24 hours before serving.