

# Blue Cheese Vinaigrette Salad Dressing Recipe

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## **Ingredients**

4 medium cloves garlic, minced  
2 tsp salt  
1/2 tsp pepper  
1/4 tsp dry mustard  
1/2 tsp paprika  
3/4 cup + 2 tsp apple cider vinegar  
1 cup + 2 tsp vegetable oil  
3 TBSP blue cheese crumbles

## **Directions**

Mash garlic in mortar, add salt and continue mashing, to make a paste, and no pieces are visible. Add spices and 2 tsp each of oil and vinegar and mix well. Put mixture in Mason jar. Cut up blue cheese wedge (or blue cheese crumbles) and add to the Mason jar. Add remaining oil and vinegar. Shake well. Allow salad dressing to remain at room temperature for anywhere from 30 minutes to 2 hours, depending on your food safety qualms, before putting it in the fridge.