

BLEU CHEESE DRESSING – RESTAURANT STYLE

- ½ cup sour cream
 - ½ cup mayonnaise
 - 2 Tbsp half & half
 - 1 (5 oz) container crumbled blue cheese
 - 1 tsp garlic powder
 - ½ tsp salt
 - ¼ tsp pepper
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- In a small bowl, mix together blue cheese, half & half, garlic powder, salt and pepper until well combined and fairly creamy. (Leave some chunks of cheese in there!)
 - Blend in the sour cream and mayonnaise until combined.
 - Refrigerate for several hours before serving.