

# Betty's Best Blue Cheese Dressing Recipe



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In this video, Betty demonstrates how to make her Best Blue Cheese Dressing. This is a simple dressing, composed of mayonnaise, blue cheese, sour cream, and garlic salt, but it is packed with flavor. You can enjoy this dressing over your favorite salad, or as a dip for crackers, vegetables, or meat!

Ingredients:

½ cup mayonnaise

½ cup blue cheese (crumbled)

½ cup sour cream

½ teaspoon garlic salt

Blend ½ cup mayonnaise, ½ cup crumbled blue cheese, ½ cup sour cream, and ½ teaspoon garlic salt in a blender. (You may use an electric mixer, if you choose.) Blend until there are no large lumps of blue cheese left. (Small lumps will be fine.) You may serve immediately, or store (covered) in the refrigerator until ready to use. For longer storage, place in a container with a top that fits tightly. This blue cheese dressing is the best!