

Best Bleu Cheese Dressing

Yield: 4 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-pizza-peat-swiss-bleu-cheese-sour-cream>

Ingredients:

- 1/2 cup mayonnaise
- 1/2 cup Sour Cream
- 1/4 cup buttermilk
- 2 cloves garlic finely minced
- 1/2 teaspoon salt or to taste
- 1/2 teaspoon pepper
- 1/2 teaspoon Worcestershire sauce
- 1/4 teaspoon dry mustard
- 1/8 teaspoon cayenne pepper
- 1/2 teaspoon sugar
- 2 tablespoons fresh lemon juice
- 4 ounces cheese grated bleu

Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 55 milligrams
4. Fat: 25 grams
5. Protein: 9 grams
6. SaturatedFat: 11 grams
7. Sodium: 720 milligrams
8. Sugar: 5 grams

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