

Blue Cheese Dressing

By: Tracy Goodbrand

For those of you who like blue cheese and want a bit more of kick out of your dressing. We enjoy this dressing with a salad when we serve steak or lamb, for example. That way the flavor of the salad doesn't get lost with the strong flavors of the meat.

2 parts blue cheese

2 parts olive oil (can use any oil you prefer)

1 part honey

1 part white wine vinegar (or feel free to use a regular white vinegar)

Blend all the ingredients together. We use an immersion blender that makes quick work of the job.

To give you an idea of measurements, for the 2 of us, we usually use 50 ml of blue cheese and olive oil and 25 ml of honey & vinegar. You choose the amounts you need, depending on much dressing you will require.