

## SAUCES

### BLEU CHEESE SALAD DRESSING

#### Ingredients

1. 1/3 c. finely chopped onion
2. 2 c. real mayonnaise (not Miracle Whip)
3. Whip)
4. 1/2 c. chopped fresh parsley
5. 2 cloves garlic, crushed
6. 2 tbsp. anchovy paste
7. 1 c. sour cream
8. 1/2 c. wine vinegar
9. 2 tbsp. fresh lemon juice
10. 1/2 lb. bleu cheese, crumbled

#### Instructions

1. Prepare a day ahead.
2. Mix all ingredients in a blender, or with an electric mixer.
3. Place in refrigerator overnight to allow ingredients to blend together.
4. Note: If you wish your dressing to keep longer, always refrigerated, use dried herbs instead of fresh ones; though the fresh ingredients will be tastier. You cannot beat homemade Bleu Cheese Dressing.