
Chunky Blue Cheese and Yogurt Dip

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Preparation Time: 20 minutes

Start to Finish Time: 2 hours 20 minutes

Chill: 2 hours

1/4 cup finely chopped shallot
1 teaspoon minced garlic
2 tablespoons freshly squeezed lemon juice
7 ounces Greek-style Yogurt
1/2 cup good mayonnaise (Hellman's)
4 ounces sharp (mountain) Gorgonzola cheese, crumbled
5 dashes (or to taste) Tabasco sauce
Kosher salt
freshly ground black pepper
3 Tablespoons minced fresh chives
cruditie`s and/or crackers (for serving)

Place the shallot, garlic, lemon juice, yogurt, mayonnaise, Gorgonzola cheese, Tabasco, salt and black pepper in the bowl of a food processor fitted with the steel blade. Pulse the food processor about twelve times until the mixture is almost smooth but still a bit chunkly.

Add the chives and pulse two or three times until combined.

Transfer the mixture to a serving bowl. Cover with plastic wrap.

Chill for at least two hours to allow the flavors to develop.

Serve with vegetables and/or crackers for dipping.

Yield: 2 cups

Appetizers

Per Serving (excluding unknown items): 22 Calories; trace Fat (4.3% calories from fat); 1g Protein; 5g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 331mg Sodium. Exchanges: 1 Vegetable.