

# Bleu Cheese Dressing

*Pamela Feeney*

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*1 cup buttermilk  
1 cup sour cream  
1 clove garlic  
6 ounces bleu cheese*

Place the buttermilk, sour cream, garlic and three ounces of bleu cheese into a blender. Pulse until smooth.

Pour the dressing into a container. Crumble the remaining three ounces of bleu cheese into the mixture.

Refrigerate for one hour.

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Per Serving (excluding unknown items): 1197 Calories; 99g Fat (74.0% calories from fat); 52g Protein; 27g Carbohydrate; trace Dietary Fiber; 239mg Cholesterol; 2754mg Sodium. Exchanges: 5 Lean Meat; 0 Vegetable; 1 1/2 Non-Fat Milk; 16 1/2 Fat.