
Chart House Bleu Cheese Dressing

*Chef Dave Lynch - The Chart House restaurant - Longboat Key, FL
Sarasota's Chef Du Jour - 1992*

3/4 cup sour cream
1/2 teaspoon dry mustard
1/2 teaspoon black pepper
1/2 teaspoon salt (optional)
1/3 teaspoon garlic powder
1 teaspoon Worcestershire sauce
1 1/3 cups mayonnaise
4 ounces imported Danish bleu cheese, crumbled

In a mixing bowl, combine the sour cream, dry mustard, black pepper, salt (if using), garlic powder and Worcestershire sauce. Blend for 2 minutes at low speed.

Add the mayonnaise. Blend for 30 seconds at low speed, then increase the speed to medium and blend for an additional 2 minutes.

Slowly add the bleu cheese. Blend at low speed for no longer than 4 minutes.

Refrigerate for 24 hours before serving.

Yield: 2 1/2 cups

Condiments, Sauces

Per Serving (excluding unknown items): 2480 Calories; 285g Fat (97.1% calories from fat); 9g Protein; 10g Carbohydrate; trace Dietary Fiber; 179mg Cholesterol; 1805mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Non-Fat Milk; 28 1/2 Fat; 0 Other Carbohydrates.