Roquefort Dressing

Mrs Charles Hartman St Timothy's - Hale Schools - Raleigh, NC - 1976

1 cup sour cream1 clove garlic, crushed3 ounces Roquefort cheese1 cup mayonnaise1 1/2 teaspoons lemon juice1/8 teaspoon salt

In a bowl, combine the sour cream, garlic, Roquefort cheese, mayonnaise, lemon juice and salt. Mix thoroughly.

Place in a sealable container.

Refrigerate until use.

Per Serving (excluding unknown items): 2390 Calories; 261g Fat (93.4% calories from fat); 28g Protein; 13g Carbohydrate; trace Dietary Fiber; 256mg Cholesterol; 3168mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Non-Fat Milk; 29 Fat.