

Blue Cheese Salad Dressing

The Chart House on Shelter Island in Point Loma, California had this available at the reception desk for its customers when I went there in the late 60's and 70's.

INGREDIENTS:

3/4 cup sour cream
1/2 teaspoon dry mustard
1/2 teaspoon black pepper
1/2 teaspoon salt
1/2 teaspoon garlic powder - scant
1 teaspoon Worcestershire Sauce
1-1/3 cups mayonnaise
4 ounces imported Bleu Cheese

PREPARATION:

1. Blend sour cream and spices for two minutes on low speed.
2. Add mayonnaise and blend 1/2 minute on low. Then blend for two minutes by hand and add to dressing. Blend at low speed no longer than 4 minutes.
3. Add the Bleu Cheese by hand and mix until blended. Refrigerate until ready to serve.