

Rogue River Smokey Blue Cheese Dressing

- 3/4 cup buttermilk
- 1/2 cup Organic Valley sour cream
- 1/1 cup Best Foods Mayonnaise
- 1/2 tsp dried minced onion
- 1 tsp Worcestershire Sauce
- 1 tsp red wine vinegar
- 1 tsp grated horseradish
- 1/2 tsp tabasco sauce
- 1/2 tsp salt
- 2 oz Rogue River Smokey Blue Cheese, crumbled

In bowl whisk together all ingredients except blue cheese. Stir in the blue cheese, cover and chill for 30 minutes before serving.

Refrigerate in a container with a tight fitting lid for up to 5 days.

Bryan

Haggen Chef Bryan Weener



Rogue River
Smokey Blue Cheese
Central Point, OR

Haggen
NORTHWEST FRESH
LOCAL
INGREDIENTS



Organic Valley
Sour Cream

