

Cabrales Blue Cheese Dressing

I was attempting to create the ultimate blue cheese dressing, thick, richly flavored, and chock full of blue cheese. This recipe did the trick! It started using just inexpensive blue cheese and received rave reviews. I changed it as we added Cabrales, a Spanish blue, to our menu. The reviews only got better. Try it with your favorite blue cheese.

1 cup	Mayonnaise— <i>see Sauces</i>
1/2 cup	sour cream
1/2 cup	Cabrales blue cheese
2 Tbs	garlic, minced
2 Tbs	dill weed
1 tsp	salt
1/2 Tbs	black pepper
1/8 tsp	nutmeg

Procedure

- In a bowl, whip together the mayonnaise, sour cream and spices.
- Crumble the Cabrales. Add it to the bowl with all the other ingredients.
- Fold in the blue cheese and chill.

Yield: approximately 2 cups