



## BLUE CHEESE DRESSING

- 1 3 oz. Blue or Roquefort cheese wedge crumbled
- 1½ cups mayonnaise
- ½ cup buttermilk
- ¼ teaspoon dry mustard
- 1 tablespoon lemon juice
- 1 pint (2 cups) SOUR C

Mix the cheese and mayonnaise with beater until smooth. Add the remaining ingredients and blend until smooth. Flavor improves with standing. The dressing will keep in the refrigerator for one month. Very good over tomatoes and greens.