

Chunky Bleu Cheese Dressing – Comfort du Jour

If you aren't making your own salad dressings, you're missing out on a simple joy and a world of flavor.

This is my version of bleu cheese, and unlike most of the dressings you'll find in a supermarket, it is not loaded up with soybean oil. Unlike many restaurant versions, it is not so heavy with mayonnaise that it gets that awful greasy sheen when it's served next to something warm. Mine is generous with the bleu cheese, both in the base and in chunky texture, and it has buttermilk and sour cream for a lovely, creamy tang.

I hope you enjoy it—for its simplicity and its flavor. Use it to dress up some mixed greens or a wedge salad or a tray of real Buffalo-style chicken wings. Oh yeah, now we're talking!

INGREDIENTS (MAKES ABOUT 2 CUPS)

3/4 cup mayonnaise* (see notes)
1/2 cup buttermilk
1/2 cup sour cream
4 oz. wedge of deli-quality bleu cheese*
1 tsp. red wine vinegar
1/4 tsp. onion powder
1/4 tsp. white pepper

*NOTES

My preference for mayonnaise is canola rather than soybean. If you have a Trader Joe's, they make a terrific version of mayo that is made with expeller pressed canola oil. It keeps its creamy texture and doesn't have a greasy flavor.

Bleu cheese is made in various places, and they all seem to call it something different. Roquefort, stilton and gorgonzola would all be acceptable substitutes. I recommend a wedge of bleu cheese rather than pre-packaged crumbles.

INSTRUCTIONS FOR DRESSING

1. Trim the white, non-veiny part of the bleu cheese to blend into the dressing.
2. Combine buttermilk, sour cream and white part of bleu cheese in a smoothie blender or regular blender and mix until smooth. No blender? Mash this portion of blue cheese with a fork and whisk vigorously with the dairy ingredients until evenly combined.
3. Transfer dressing to a bowl. Stir in mayo, vinegar and spices.
4. Crumble remaining bleu cheese and gently fold into the dressing.

The dressing can be served right away, but the texture is improved after a night in the refrigerator. Keeps in a sealed jar or bowl for about a week.