BLEU CHEESE DRESSING

INGREDIENTS:

¾ cup	Fat free buttermilk
1 cup	1% cottage cheese
½ cup	Light mayonnaise
2 tsp.	Worcestershire
1 tsp.	Dry mustard
¼ tsp.	Salt
½ cup	Blue cheese crumbles
¼ tsp.	Ground pepper

METHOD:

- In a food processor, combine all ingredients and pulse until semi smooth.
- Pour into air tight container. Dressing should last about two weeks as long as you are using all fresh dairy products.

Chef's Note: Bleu cheese dressing is great with Romaine lettuce and sliced apples, on buffalo chicken sandwiches and any wedge salad!

Servings: 40
Serving Size: 1 tbsp.
Calories: 20
Fat: 1.5 gm.