

BLUE CHEESE DRESSING FOR BUFFALO WINGS

Ingredients:

1/2 cup mayonnaise
1/2 cup sour cream
1/4 cup buttermilk (adjust for desired consistency)
1 teaspoon fresh lemon juice
1 teaspoon white vinegar
1/2 teaspoon garlic powder (optional)
1/4 teaspoon salt
1/4 teaspoon black pepper (freshly cracked)
1/2 cup crumbled blue cheese (use a bold, creamy variety like Roquefort, Gorgonzola, or Maytag)

Directions:

- Whisk together mayonnaise, sour cream, and buttermilk in a medium bowl until smooth and creamy.
- **Add the Tangy Elements:**
 - Stir in the lemon juice, vinegar, garlic powder (if using), salt, and pepper. Taste and adjust the seasonings as needed.
- **Fold in the Blue Cheese:**
 - Gently fold in the crumbled blue cheese, mashing a bit with the back of a spoon for a balanced texture of creamy and chunky.
- **Chill and Serve:**
 - Cover and refrigerate for at least 30 minutes before serving to let the flavors meld.

Pro Tips for the Best Blue Cheese Dressing

1. **Use High-Quality Blue Cheese:** The cheese is the star of the show, so go for a bold, creamy variety. Roquefort and Maytag are classics, but feel free to experiment.
2. **Adjust the Consistency:** For a thicker dip, reduce the buttermilk. For a pourable dressing, add more buttermilk or a splash of milk until you reach your desired consistency.
3. **Make It Ahead:** This dressing tastes even better after a few hours in the fridge, so feel free to make it a day in advance.
4. **Customizable Kick:** For extra depth, add a dash of Worcestershire sauce or a pinch of cayenne for heat.

Yield: About 1 1/2 cups (enough to serve 4-6 people with wings)