

Buffalo Blue Cheese Dressing

As well as a classic salad dressing, it's a handy dipping sauce for Buffalo wings and vegetable sticks.

Makes 1-1/2 cups

Food processor

4 oz	cream cheese, softened
1/2 cup	buttermilk
1/4 cup	mayonnaise
1 tsp	dried onion flakes
1/2 tsp	garlic salt
1/2 tsp	hot pepper sauce
1/4 tsp	hot pepper flakes
2 oz	blue cheese, crumbled

1. In a food processor fitted with a metal blade, process cream cheese, buttermilk, mayonnaise, onion flakes, garlic salt, hot pepper sauce and hot pepper flakes until smooth, about 2 minutes. Transfer to a small bowl and fold in blue cheese.