

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

SKINNY BLUE CHEESE DRESSING

Ingredients:

- ½ cup crumbled blue cheese
- 6 oz fat free Greek yogurt
- 1 tablespoon light mayonnaise
- 1 tablespoon lemon juice
- 1 tablespoon white wine vinegar
- 1 teaspoon garlic powder
- Salt and pepper

Directions:

Step 1: In a small bowl, combine the blue cheese and yogurt with a fork.

Step 2: Stir in mayonnaise, lemon, vinegar and garlic powder until well blended.

Step 3: Season to taste with salt and pepper. If you feel the need to balance the flavors out, add another bit of lemon juice!

Step 4: Chill before serving. Recipe makes one cup, which will keep for 2-3 days in a sealed container.

Serving Suggestions:

Serve over your favorite salad, or as a dipping sauce for some cut up farm box veggies.

Pair with Grant Grenache



Point phone camera at
QR Code for more info.

