organicgirl bleu cheese dressing



prep time:
25

featured product:
little gems

are you blue to no longer find our delectable dressings in stores? we get it. that's why we've modified the recipe so you can make it at home! and that'll make everybody happy! bleu or blue, however you spell it, you can't live without it! creamy blue cheese, rich sour cream, and tangy buttermilk balance – a low-fat protein that's a nutritional boon! – Medjool dates for a touch of complex sweetness without the added sugars, all rounded out with a lemony bite and the freshness of parsley. savour (or savor!), from organicgirl to you.

ingredients

makes approx. 2½ cups

1 cup sour cream
1/3 cup buttermilk
1½ cups or 6 oz. crumbled blue cheese, divided
1/3 cup mayonnaise
3 tablespoons lemon juice
3 tablespoons date paste or pitted Medjool dates*
1 tablespoon apple cider vinegar, raw, unfiltered
1¼ teaspoons kosher salt
¼ teaspoon fresh ground black pepper
2 tablespoons finely chopped Italian parsley

directions

1. add to blender: sour cream, buttermilk, mayo, half or 3/4 cup of the blue cheese, lemon juice, date paste, vinegar, salt and pepper.

2. whirl on low until just combined.

3. add parsley and remaining 3/4 cup of blue cheese. whirl for another second, just to combine. you should still see crumbles of cheese.

*chop 6 pitted dates and steep in 3 tablespoons of boiling hot water, covered for 5 minutes. whirl in a mini processor to make a paste. use 3 tablespoons and reserve the rest. raisins could be used as a date substitute, or you can skip the paste and use honey to taste.

tip

organicgirl bleu cheese dressing is a perfect complement to our sweet and crunchy little gems greens and pairs beautifully with these recipes: **chili rubbed sweet potato wedges**, **roasted pear walnut and bleu cheese salad**

keeps refrigerated for 2 weeks.