

Blue Cheese Dressing

This is a very tasty pungent dressing which is ideal on all types of salad.

Ingredients:

1 cup evaporated milk
2 cups mayonnaise
100 gm blue vein cheese
1 clove garlic
Freshly ground black pepper

Method:

Chill milk and then whip until thick.
Combine with the mayonnaise
Crumble blue vein cheese with the peeled then crushed fresh garlic
Fold into mayonnaise
Cover and store in the refrigerator.

(Makes about 4 cups)