

# Blue Cheese Dip

Makes 1 1/2 cups

Use this as a wedge salad dressing or as a spread for a BLT (which is basically...a wedge salad as a sandwich?) or for a dip for any sort of cold, crunchy vegetable. I also use it to toss chopped cucumbers into for a salad which you can add herbs to (by herbs I mean #dill), which has big reverse-tzatziki-inspired energy and as a dressing for eating with sliced chicken breast over torn romaine and a halved jammy egg for like, a fancy “ladies who lunch” style chicken salad (“ladies who lunch alone in their apartment” lol).

**1 clove garlic**

**2 scallions, thinly sliced and finely chopped**

**1 lemon**

**Heaping cup (8-10 ounces) sour cream or full fat greek yogurt**

**½ - ¾ cup (4-6 ounces) blue cheese, crumbled (Bayley Hazen Blue, by Jasper Hill Farm, is my favorite)**

**Kosher salt, freshly ground pepper**

**Buttermilk, lemon juice, water, as needed**

1. Using a microplane, grate garlic into a medium bowl and add scallions.

2. Squeeze lemon over that, and season with salt and pepper.

3. Add sour cream and season again with more salt and pepper (I really enjoy coarsely ground pepper here). Add more lemon if your lemon was small or if you want it tangier.

*\*If you were not into blue cheese or didn't have it or whatever, please know that this dressing/dip is perfect now, as just an all-purpose, creamy, garlicky sauce.*

4. But as intended, this does have blue cheese, so go ahead and mix in blue cheese. If you feel it's too thick for a salad, thin it with some buttermilk, lemon juice or, yes, even \*a splash of water\*.

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