

Blue Cheese Dressing

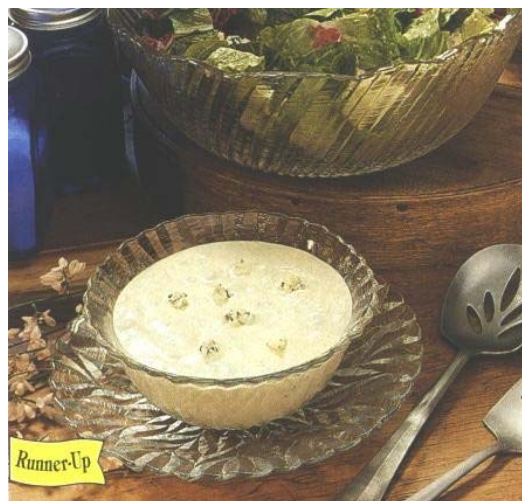
Easy to make and tastes so good. Much better than the bottled Blue Cheese Dressing. Wally's mother, Elsie, loved this Blue Cheese Dressing on her salad.

1/2 pint heavy cream

1/2 lemon

salt and pepper

1/4 lb. Blue cheese, crumbled



Whip heavy cream with hand mixer until it forms stiff peaks.

Make sure not to over mix the cream as it will turn into butter if mixed too long.

Squeeze juice from lemon into whipped cream.

Add salt and pepper.

Add crumbled Blue cheese.

Fold carefully and refrigerate.

NOTE: Use Light Cool Whip instead of the heavy cream and save on calories.