

# BUTTERMILK BLEU AFFINÉE DRESSING

Chef Regi Hise, Roth Käse USA Corporate Chef, Madison, Wisconsin

**Yield:** 6 cups (dresses 12 salads)

## *method*

- Combine first six ingredients and mix together.
- Add **Buttermilk Bleu Affinée** and mix well.
- Refrigerate overnight.
- For service, spoon dressing over iceberg lettuce wedges or chopped romaine. Garnish with chopped walnuts (optional).

## *ingredients*

- 2 cups buttermilk
- 2 cups mayonnaise
- 1 teaspoon garlic, minced
- ½ teaspoon black pepper, ground
- 1 teaspoon lemon juice
- ¼ teaspoon Tabasco® sauce
- 8 ounces **Buttermilk Bleu Affinée**, crumbled

***“Iceberg lettuce with Buttermilk Bleu Affinée dressing is one of my all-time favorite combinations. Olives stuffed with Buttermilk Blue are also delicious served with cocktails or all on their own.”***

Paul McShane,  
Sales