# Chipotle Bleu Cheese Dressing

## Description

This Chipotle Bleu Cheese and I are forging new territory…we're going all smoky and spicy and mysterious. Put it over a crisp, cool iceberg wedge and you've got a thing of beauty.

## Summary

**Yield:** 1
**Prep Time:** 10 minutes
**Category:** Salad Dressings
**Cuisine:** American

## Ingredients

- 4 oz blue cheese crumbled
- 1/2 cup mayonaise
- 1/4 cup buttermilk
- 1  good dash of worcestershire sauce
- 1  Chipoltle Peppers in adobo Sauce (to taste)
- 1/4 tsp paprika
- 1 tsp white wine vinegar
- 1/2 cup sour cream
- 2 clove minced garlic

## Instructions

To a blender, add half of the bleu cheese, mayonnaise, buttermilk, worcestershire, garlic, chipotle, paprika, and vinegar. Whirl until smooth. In a bowl, mix together remaining bleu cheese crumbles and sour cream. Add the blender mixture and stir to combine. Season with salt and pepper to taste.
Store covered in refrigerator for up to a week.

## Notes

You can adjust the spice level by adding more or less chipotle.

If you prefer a thinner dressing, you can use more buttermilk until the desired consistency is reached.