



Tarragon Blue Cheese Dressing

Delicious as a dressing for a salad of chopped romaine lettuce, shredded carrots and croutons. Also great as a sauce with steak, pork, turkey and fish.

Yield: 160 2-Tbsp servings

INGREDIENTS

1/2 gal	Buttermilk	1 bag	Foothill Farms® Blue Cheese Dressing Mix
1/2 gal	Mayo	1 c	Dried tarragon
1/4 c	Red wine vinegar	6 Tbsp	Dijon mustard

INSTRUCTIONS

1. In a large mixing bowl, add contents of Blue Cheese Dressing packet (3.4 oz) to buttermilk and mix well with wire whip or electric mixer at low speed. Add mayonnaise. Mix at low speed for about 2 minutes until smooth.
2. In a separate bowl, mix tarragon and vinegar and allow to marinate for 5 minutes, then add to Blue Cheese Dressing. Add mustard. Mix to combine.
3. Cover and keep refrigerated. Mix well before serving.