**Buttermilk Blue Cheese Dressing**

Makes 1 cup dressing

**Ingredients:**

* 1/2 cup low-fat buttermilk
* 1/2 cup [**Hellman's mayonnaise**](https://amzn.to/33muN0I)
* 1/4 cup Greek yogurt
* 1 Tablespoon lemon juice
* 1 Tablespoon finely chopped basil (or parsley or tarragon)
* 1/4 teaspoon [**Worcestershire sauce**](https://amzn.to/3mlny1K)
* 1 small clove garlic
* 1/4 teaspoon salt
* 3 ounces crumbled blue cheese
* Freshly ground black pepper

**Instructions:**

1. In the bowl of a food processor, blend together buttermilk, mayonnaise, yogurt, lemon juice, basil, Worcestershire, garlic and salt until garlic is chopped and mixture is well-combined.
2. Add blue cheese and pepper. Pulse a few times to combine, leaving some chunks of blue cheese still intact. Taste and add little extra salt or lemon juice, if desired. Pour into a jar and store in refrigerator for up to one week.