

Creamy Blue Cheese Peppercorn Dip

A rich and peppery dressing with the hint of blue cheese will become a family favorite.

Yield: 3 cups

8 oz	cream cheese, softened
8 oz	cottage cheese, small curd
1 cup	sour cream
1/2 cup	mayonnaise
2 tbsp	fresh lemon juice
1 tbsp	fresh dill
1/2 tsp	garlic powder
1 tbsp	dried onion flakes
1 tbsp	whole peppercorns
4 oz	crumbled blue cheese

1. In work bowl fitted with metal blade, process cream cheese, sour cream, mayonnaise, and lemon juice until smooth, about 2 minutes. Add dill, garlic powder, onion flakes, and peppercorns, process until well blended about 15 seconds. Pour in to a medium bowl; blend in the blue cheese by hand. Let dressing set for a few hours until all of the flavors develop. Dip will keep for up to 2 weeks in the refrigerator, in a covered container.

Tip: If all of the ingredients are at room temperature your dip will blend easier and quicker.

Variation: If you would like a lower in fat dressing use the low in fat cream cheese and sour cream you will not sacrifice any favor what so ever.