

CRUMBLED BLEU CHEESE VINAIGRETTE

1/3 CUP OF CHAMPAGNE VINEGAR

½ CUP LITE OLIVE OIL

¼ CUP OF EXTRA VIRGIN OLIVE OIL

2 TEASPOONS OF WATER

1 SMALL GARLIC CLOVE, CRUSHED INTO PASTE

¼ TEASPOON SALT

1/16 TEASPOON PEPPER

¼ TEASPOON DRIED OREGANO

¼ TEASPOON BASIL

¼ TEASPOON THYME

1/8 TEASPOON MARJORAM

2 TEASPOONS OF SUGAR OR HONEY

4 OUNCES OF BLEU CHEESE CRUMBLED

*PASTE GARLIC AND ADD SALT TO PASTE

*MIX ALL LIQUIDS

*ADD GARLIC PASTE

*ADD HERBS AND BLEU CHEESE AND HAND MIX GENTLY OR SHAKE GENTLY