



## BUBBA burger Blue Cheese Sauce

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**FEEDS:**  
**5 PEOPLE**

**PREP TIME:**  
**5 MINUTES**

**COOK TIME:**  
**5 MINUTES**

**TOTAL TIME:**  
**10 MINUTES**

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### GROCERY CHECKLIST:

- 5 Oz. blue cheese
- 2 Tbsp. buttermilk or whole milk
- 6 Tbsp. sour cream
- 4 Tbsp. mayonnaise
- 4 Tsp. white wine vinegar
- 1/2 Tsp. sugar
- 1/4 Tsp. garlic powder
- 1 Tbsp. fresh lemon juice
- Parsley
- Salt and ground pepper, to taste

## DIRECTIONS

### STEP 1 - Mix the Buttermilk and Blue Cheese.

Combine the blue cheese and buttermilk together with a fork in a small bowl until well blended. Note: There should be chunks left in your mixture but be sure to mash some of the blue cheese crumbles for extra flavor!

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### STEP 2 - Add in Ingredients.

Add in sour cream, mayonnaise, vinegar, sugar, garlic powder, and lemon juice (optional). Continue to stir until all ingredients are mixed well.

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### STEP 3 - Optional: Make it Less Thick.

If you like thicker consistency for your blue cheese dressing, skip this step. If you would like a more pourable, less dense dressing add in a tablespoon or two of buttermilk (or whole milk). To adjust taste, add in more lemon juice, salt, and pepper as needed.

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### STEP 4 - Season and Garnish.

Season with salt and pepper to reach desired flavor. Garnish with parsley if desired. Can be kept in the refrigerator for up to a week if sealed properly.

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### STEP 5 - Share and Enjoy!

Enjoy with your favorite BUBBA burger® recipe. Pour the dressing right on your burger, dip your fries or carrots, or smother your mashed potatoes with it – whichever you please!