OUTBACK STEAKHOUSE BLEU CHEESE DRESSING

F EASY Last Modified: 01/16/2016

PREP: 35 Min COOK: N/A REFRIGERATED

| BAR & RES | STAURANT COPY | | MAKES 1 CUP |
|-----------|---------------|----------------------------|-------------|
| QUA | MEASURE | INGREDIENT | PROCESS |
| 1 | Cup | Mayonnaise (Hellmann's) | |
| 2 | Tbsp | Buttermilk | |
| 1 | Tbsp | Blue Cheese (Heaping) | Crumbled |
| 1/8 | Tsp | Coarse Ground Black Pepper | |
| 1/8 | Tsp | Onion Powder | |
| 1/8 | Tsp | Garlic Powder | |

| PREPARATION | | | |
|--------------|--|--|--|
| FACTOID | If you have enjoyed their Kookaburra Wings, then you have had this thick and creamy Dressing served on the side. | | |
| | Dressing served on the side. | | |
| TOOLS | 1) Food Processor OR Blender | | |
| 1 | Add the listed ingredients into a food processor. Pulse until smooth and creamy. Cover | | |
| | with plastic wrap and refrigerate for 30 minutes to allow the flavors to marry. | | |
| SERVE | Serve as a side dish while very cold. | | |

