

STILTON BLUE CHEESE STEAK SAUCE

F EASY

Last Modified: 08/22/2014

PREP: 5 Min
COOK: N/A

SAUCE

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Oz	Stilton Blue Cheese	
8	Oz	Cream Cheese (Philadelphia)	Softened
1/2	Cup	Mayonnaise (Hellmann's)	
1	Tbsp	Green Onions (Greens & Whites)	Fine Sliced
1/3	Cup	Sour Cream (Breakstone)	
1/2	Tsp	Kosher Salt	
1/2	Tsp	Ground Black Pepper	
1/4	Tsp	Worcestershire Sauce (Lea & Perrins)	

PREPARATION

FACTOID	Stilton Blue Cheese is an English Blue Cheese, known for its strong taste and aroma. ANY other strong Blue Cheese you can find will work equally well here.
HINTS	This Steak Sauce works extremely well as a Condiment, served with ANY Beef from Steaks to Roasts and even as a Sandwich Spread.
TOOLS	1) Food Processor OR Blender
PREP	DISH 1) Finely slice the Green Onions and set them aside.
1	In a food processor, crumble the Blue Cheese into chunks and pulse until it is finely minced. Break up the Cream Cheese and add it in. Add in the Mayonnaise, Sour Cream and Green Onions. Blend until it is smooth and creamy.
SERVE	Serve at room temperature on the side with any nicely grilled Steak .