

Celestial Blue Cheese Dip

Here's a favorite flavor at the dip station — tangy blue cheese. This dip is rich and creamy, just the way it should be for a party. Made a couple of hours ahead and refrigerated, the dip will intensify in flavor. Its creamy contrast is terrific with a crisp vegetable such as cucumber.

1 cup crumbled blue cheese

¼ cup olive oil

1 teaspoon fresh lemon juice

½ cup heavy cream

▶ In a blender, puree the blue cheese with the olive oil and lemon juice until smooth.

Transfer the cheese mixture to a bowl and whisk in the heavy cream. Serve slightly chilled.

Serves 8.