



Wing Lovers Homemade Blue Cheese Dip

February 3, 2022

This blue cheese lover's dip can be used as a dressing as well as a dip, and it is the quintessential dip for wing lovers. Make this dip the day before you want to use it and let it sit overnight to let the onions and blue cheese mellow and marry.

Makes 2 cups

Ingredients:

- 1 (12- to 18-ounce) packages shelf-stable or refrigerated potato gnocchi
- 1 cup mayonnaise
- 1/2 cup sour cream
- 3-4 ounces best-quality blue cheese, I prefer [Société® Roquefort](#)
- 1 tablespoon grated red onion
- 3 scallions, sliced in rounds
- 1 tablespoon fresh lemon juice
- ½ teaspoon granulated garlic
- Fine-grain sea salt, optional
- Freshly ground pepper

Method:

1. Combine all the ingredients in a bowl except the salt and pepper and mix well. You can crumbled the blue cheese, or if you use Société® Roquefort cut into large chunks as it mixes easily.
2. Refrigerate overnight or for at least 3 hours to let the flavors develop. Taste and adjust salt and pepper as needed. You probably won't need any salt as all of the ingredients are naturally salty.
3. Serve chilled with carrots and celery sticks and wings. Refrigerate any unused portion in a mason jar with an airtight lid for up to 1 week.

*Notes

Like any Mayo-based dip, discard any dip that has been "dipped" into and has been sitting out for a couple of hours.