

BLUE CHEESE DRESSING FOR PSYCHO CHEFS “CRAZY HOT” WINGS

½ cup Mayonnaise

½ cup Sour Cream

¼ cup Buttermilk

2 Tbl Red Wine Vinegar

2 Green Onions finely chopped (both white and green parts)

5 oz. Blue Cheese Crumbled

1/8 tsp Ground Black Pepper or to taste

1/8 tsp Kosher Salt

2-3 Stalks of Celery cut into ¼ “ x 3” sticks (optional)

Mix all ingredients (except Celery) together well, in a bowl and refrigerate for at least 1 hour. The longer it sits in the refrigerator the more the flavors will blend together.

Enjoy with your Psycho Chefs Crazy Hot Wings, along with your celery sticks for dipping, or on your favorite salad.