



Blue Stilton® Dip

Serve this party favourite with crisp crudités or breadsticks and a glass of fizz. Alternatively, dish it up as a more substantial meal alongside American-style buffalo wings, fries and celery sticks. The leftovers make a great topping melted into a hot, fluffy jacket potato.

Ingredients

- 2 medium red onions finely chopped
- 1 tablespoon olive oil
- 25g/1oz butter
- 1 tablespoon balsamic vinegar
- 2 tablespoon crème fraiche
- 1 tablespoon single cream
- Few drops Tabasco sauce
- 55g/4oz crumbled Blue Stilton®
- Freshly ground black pepper

Method

1. Sauté the onions in the oil and butter until soft and beginning to brown. Add vinegar and cook over a high heat until caramelised.
2. Mix together crème fraiche, cream and Tabasco sauce until smooth.
3. Season with black pepper, fold in crumbled Blue Stilton® and caramelised onions.
4. If mixture is a little too thick, loosen with a little milk or water.
5. Serve with some bread sticks and crudités to dip. Alternatively spread onto some savoury biscuits and serve with an aperitif.