

Blue Cheese Dip, Gaahlicky – Emerils (tried 30-May-05 – raves)

1 cup sour cream

¼ cup finely chopped yellow onion

2 Tbls minced fresh garlic (yes, 2 tablespoons)

8 ounces blue cheese, crumbled (yes, 8 oz; Roquefort is great)

1 tsp salt

¼ tsp cayenne, or to taste

In large bowl, combine first six ingredients with an electric mixer until well blended.

Cover and chill at least 1 hour and up to 2 days before serving. (Taste after about an hour; garlic may taste too strong at first, but then mellow as the flavors blend.)

Yield: about 2 cups