

# Smoked Cheddar Dressing



A Taste of *The Café*  
AT THE FRICK

*Serves.* Yields approximately 3 cups

## *Ingredients*

10 ounces grated smoked cheddar  
1½ cups heavy cream  
2 tablespoons whole grain mustard  
2 tablespoons Dijon mustard  
2 cups sour cream  
salt and pepper to taste

## *Procedure*

- Heat heavy cream in a medium saucepan over low heat until bubbles form around the edges.
- Whisk in cheese until fully melted and incorporated.
- Whisk in mustards and sour cream until combined.
- Salt and pepper to taste.
- Refrigerate in an airtight container (will last up to two weeks refrigerated) until ready to use.

This is a versatile dressing that could be used in a variety of ways; as a salad dressing, especially over spinach and bacon; as a garnish for soups; as a sauce over vegetables or other creative endeavors that tickle your palate. Bon Appetit!