



THE WORLD'S FINEST AGED CHEDDAR



BALDERSON CREAMY DRESSING

Summer entertaining should be a “no fuss” affair that lets you enjoy all that extra daylight savings time outdoors rather than in the kitchen. To that end, Balderson Cheddar makes a quick and easy snack or appetizer with fresh picked vegetables and fruit. And to make a summer salad sing, try this Balderson Creamy Dressing.

Makes 1-3/4 cups (425 mL)

1 cup	milk	250 mL
2 tsp	all-purpose flour	10 mL
1 tsp	Dijon mustard	5 mL
4 oz	Balderson Heritage 2-year aged Cheddar, shredded	115 g
1/2 cup	mayonnaise (regular or light)	125 mL
	salt and coarsely ground black pepper	

- Whisk milk and flour together in a medium saucepan. Bring to a boil over medium heat, stirring frequently. Remove from heat and add mustard.
- For a smooth dressing, add all of the cheese and stir until melted. Or, for a chunkier texture, reserve 1/4 cup (50 mL) of the cheese to add when the dressing has cooled.
- When the dressing has cooled to room temperature, whisk in mayonnaise; season to taste.

OPTION

- For added flavour, add crumbled crisp-cooked bacon, or finely chopped chives, or use Balderson 5 year Cheddar.