

Asoyia Blueberry Buttermilk Dressing



Ingredients:

- 2 egg yolks
- 1 tsp. granulated sugar
- 1/2 tsp. of salt
- 1/2 tsp. of cinnamon
- 2- 1/2 tsp. fresh buttermilk
- 1/2 tsp. of cornstarch
- 1/4 cup water
- 1 tsp. honey
- 1 tsp. lemon juice
- 1-1/2 cup ASOYIA **ULTRA** LOW LIN SOYBEAN OIL
- 1-1/2 cup cream cheese
- 1-1/2 cup whole blueberries (Fresh/Frozen)
- Do not use berries in syrup-dressing too wet. Fresh buttermilk (Use as needed for desired consistency).

Print, trim, and fold on dotted line.

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1. Blend together egg yolk, sugar, salt, cinnamon, ginger, buttermilk and starch.
2. Combine water, honey and lemon juice in a separate bowl.
3. While blending (Step 1) slowly add ingredients from step 2.
4. In a separate bowl blend cream cheese and Asoyia. Whip to a light consistency.
5. Slowly add the mixture from step 3 to step 4. Whip until light and airy.
6. Blend in blueberries. Do not over mix. If the mixture is too thick, add optional buttermilk.
7. Serve over a fresh bed of lettuce, or reduce buttermilk for a spread on toast or crackers.

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