

Creamy Blue Cheese Sauce Recipe: Perfect for Steaks, Wings, and More

There are many blue cheese sauce recipes out there, but this one stands out for a few reasons:



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10 min

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INGREDIENTS

- 1 cup heavy cream
- 4 ounces blue cheese, crumbled
- 2 cloves garlic, minced
- 1 tablespoon fresh herbs (such as thyme or parsley), chopped
- Salt and pepper to taste

DIRECTIONS

1. In a small saucepan, heat the heavy cream over medium heat until it starts to simmer.
2. Add the crumbled blue cheese, minced garlic, and chopped herbs to the saucepan. Stir until the cheese is melted and the sauce is smooth.
3. Season with salt and pepper to taste.
4. Remove from heat and let the sauce cool for a few minutes before serving.
5. That's it! Your blue cheese sauce is ready to be enjoyed. Here are a few tips to keep in mind while making this recipe:
6. Be careful not to overheat the sauce, as it can cause the cheese to become grainy.
7. If the sauce is too thick, you can thin it out by adding a splash of milk or cream.
8. For a smoother texture, you can blend the sauce in a food processor or blender.
9. Feel free to experiment with different types of blue cheese to find your preferred flavor profile.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-blue-cheese-sauce-recipe-perfect-for-steaks-wings-and-more/>