

## Fresh From the Kitchen

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### **Smoky Blue Dip**

This dip was served at Blue Smoke, an upscale barbecue restaurant in New York City, with homemade potato chips. I was so full from devouring this, I couldn't eat my plate of ribs. Delicious served with dippers such as vegetables, potato chips, and crackers, it's equally good over baked potatoes or stirred into warm orzo pasta.

2 cups sour cream  
1/2 cup mayonnaise  
2 scallions (white and tender green parts), chopped  
1 tablespoon Worcestershire sauce  
1-1/2 cups crumbled blue cheese (I like Maytag)  
1/2 teaspoon freshly ground black pepper  
4 shakes of Tabasco sauce  
6 strips of bacon, cooked until crisp, drained on paper towels, and crumbled

1. In a medium-size bowl, stir together the sour cream, mayonnaise, scallions, Worcestershire, blue cheese, black pepper, and Tabasco until blended.

**DIVA DO-AHEAD:** At this point, cover and refrigerate for at least 4 hours and up to 2 days to let the flavors develop.

2. Taste the dip for seasonings and adjust them before serving. Sprinkle the bacon over the dip and serve.

**Diva Variation:** Chipotle Blue Smoke Dip: Substitute Chipotle Tabasco sauce for the regular Tabasco.