



Caramelized Onion Dip

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Categories: Appetizers

Start to Finish Time: 45 minutes

Preparation Time: 20 minutes

Yield: 3 c

Description: A delightful change to the standard Onion Soup Dip.

Directions -

- 1) In a large skillet, melt the butter. Add the onions and cook over moderate heat, stirring occasionally, until golden, about 25 minutes.
- 2) Add 2 tablespoons of water and cook, stirring, until the water has evaporated, about 3 minutes. Let the onions cool slightly, about 15 minutes.
- 3) Transfer the onions to a cutting board and coarsely chop. In a large bowl, mix the sour cream with the cream cheese, parsley, onion powder and Worcestershire sauce until smooth. Stir in the onions and season with salt and pepper. Serve at room temperature.
- 4) Make ahead - The onion dip can be covered and refrigerated for up to 3 days. Serve With Potato chips or crackers.

Ingredients

2 T unsalted Butter

3 med Onions, halved and thinly sliced or sliced whole on a mandolin if available

1 1/2 c Sour Cream, at room temperature

8 ozs Cream Cheese, softened

1 T finely chopped Flat-Leaf Parsley

1/2 t Onion Powder

1/2 t Worcestershire Sauce, or to taste

Sea salt and freshly ground pepper