



CARAMELIZED ONION DIP

INGREDIENTS

1 1/2 cups diced white onions

2 TBSP olive oil

1 1/2 cups (8 oz.) sour cream

3/4 cup mayonnaise

1/4 TSP garlic powder

1/4 TSP ground white pepper

1/2 TSP kosher salt

potato chips, kettle chips

richer and thicker recipe

8 oz. softened cream cheese

1/2 cup sour cream

2 TBSP mayonnaise

(same seasonings as original recipe)

DIRECTIONS

- 1 In a sauté pan over medium heat add oil, heat and add onions. Cook the onions until they are caramelized, about 20 minutes. Remove from heat and set aside to cool.
- 2 Mix the rest of ingredients. Sprinkle salt on the cooled onions and then add them to the mixture. Refrigerate for 30 minutes, and stir again before serving.