

THE CULINARY

Playground



French Onion Dip

1 tsp Butter
1 tsp Olive Oil
1/2 C Onion, finely diced
2 Tbs Beef Broth
1/3 C Sour Cream
2 1/2 oz* Cream Cheese, softened
*(1/2 of an 8 oz. bar of cream cheese)
1 1/2 Tbs Mayonnaise
1/4 tsp onion powder
1/8 tsp garlic powder
1/8 tsp celery seed
1/2 Tbs chopped fresh parsley
1/4 tsp salt
1/8 tsp pepper
1/8 tsp sugar
Dried or fresh chives

In a small skillet, heat butter and olive oil over medium heat.

Add onions and cook, stirring, until semi-translucent. Reduce heat if necessary to prevent burning.

Add beef broth and continue cooking until onions absorb the broth and they are tender, caramelized. Remove from heat and let onions cool.

Meanwhile, mix together sour cream, cream cheese and mayonnaise until smooth and creamy.

Stir in cooled onions. Add remaining spices. Mix well.

Cover tightly. Refrigerate overnight. Flavors will intensify as dip sits.

When ready to serve, top with chopped chives.

To serve in a Bread Bowl: Use a 5" kaiser roll. Cut a 3" circle in the top and remove, leaving approximately 1" of bread in the bottom. Fill with the onion dip- about 3/4 C of dip.