



Carmelized Vidalia Onion Dip

SERVINGS: 6-10

PREP TIME: 25 MIN

CHILL TIME: 60 MIN

Ingredients

2 tbsp. butter
3 baseball-sized Vidalia Onions, sliced thin
1.5 c. full fat sour cream
1/4 c. mascarpone cheese
1/2 c. cream cheese
1 tsp. Aromat seasoning

Dash of Worcestershire sauce
1 tbsp. dried onion flakes
2 tbsp. thinly sliced chives
Kosher salt
Baking soda



Directions

1. Melt butter in a pan. Add onions, a pinch of salt, and a tiny pinch of baking soda. Cover and cook for 2 minutes. Remove cover and cook until the onions are deep golden brown.
2. Add all ingredients, except chives, to the bowl of a food processor. Blend until smooth. Remove from food processor and fold in chives. Adjust seasoning with more salt if necessary. Serve chilled with root veggie chips.