

French Onion Dip

Source: Rachel Toon

Ingredients:

- 16 oz sour cream
- 8 oz cream cheese
- 8 oz mayonnaise
- 2 cups of onion, chopped
- 1 tsp worcestershire sauce
- 2 Tbsp olive oil
- 1 Tbsp parsley
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp black pepper

Directions:

1. Chop up 2 cups of onion.
2. Coat a pan with olive oil (approximately 2 Tbsp, depending on your pan size) and place onions in pan.
3. Cook onions over low to medium heat until caramelized, approximately 15 to 20 minutes.
4. While onions are cooking, place cream cheese and mix thoroughly.
5. The add sour cream and mayonnaise in food processor and mix well.
6. Once onions are caramelized, place the onions and all other ingredients into food processor and mix thoroughly.
7. Place in refrigerator for a couple hours.
8. Serve with chips or veggies. Enjoy!

Note: Cream cheese does not have to be room temperature. Just make sure to mix in food processor well.