



Caramelised Onion DIP

(Serves 8. Prep Time: 50mins)



Ingredients

2 tbsp butter, unsalted preferable

$\frac{3}{4}$ tsp salt

1 225g cream cheese, at room temperature

2 tbsp chopped fresh chives

2 medium onions, thinly sliced

$\frac{1}{8}$ tsp black pepper

1 cup sour cream

Directions

Step 1. Melt the butter in a large skillet over medium-low heat. Add the onions and $\frac{1}{2}$ teaspoon salt and cook, stirring occasionally, until deep golden brown, 30 to 35 minutes. Remove from heat and let cool.

Step 2. In a medium bowl, mix together the onions, cream cheese, sour cream, chives, $\frac{1}{4}$ teaspoon salt, and $\frac{1}{8}$ teaspoon pepper.

Serve with DIP Chips, Multigrain Strips or Masala Sticks