



## CARAMELIZED ONION DIP

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### INGREDIENTS

2 TB Butter  
3 medium onions sliced  
    thinly  
2 TB Water  
1 Cup Sour Cream, room  
    temp  
8oz Cream Cheese,  
    softened  
1 tsp Onion Powder  
1 tsp 21 Salute (or any dry  
herb seasoning combo)  
1/2 tsp Worcestershire  
    Salt

### DIRECTIONS

1. Slice onions thinly and set aside.
2. In a hot skillet melt butter and then add onions, stirring occasionally until golden brown (25 minutes).
3. Add water and stir until all water is evaporated and set aside to cool (at least 15 min)
4. In a mixing bowl mix sour cream and cream cheese with a hand mixer or kitchen aid. Add onion powder, herb seasoning, and Worcestershire sauce and mix until smooth.
5. Cut onions into smaller chunks and fold into the sour cream mixture until well combined.
6. Serve with Potato chips or veggies!

### NOTES

I made this dip up the day before the football games! I think it was better the next day because the flavors sat for awhile 😊 If you have time I would recommend but if not it's still great the same day!