



French Onion Dip

Butter	2 Tbs
Vidalia Onions	2 ea
Garlic Cloves	2-3 ea
Sour Cream	2 Cups
Mayonnaise	1 Cup
Celery Salt	1 tsp.
Worcestershire Sauce	1 tsp.
Kosher Salt	To Taste
Black Pepper	To Taste
Chives	1 bunch

Steps

1. Cut onions in half then slice about $\frac{1}{4}$ inch thick.
2. In a large sauté pan melt butter and add in sliced onions. Cook for about 15 – 20 minutes until golden brown
3. While onions are cooking mince garlic.
4. Once onion becomes golden brown add in the minced garlic and continue to cook for about 2 minutes.
5. Set onions aside to cool until room temperature.
6. In a bowl combine sour cream, mayonnaise, celery salt, and Worcestershire sauce, and season with salt and pepper.
7. Chop the onions now that they have cooled and fold in the mixture from step 6.
8. Slice the bunch of chives and fold some into the dip and use some for garnish.

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