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French  
Onion Dip

**Rich, sweet caramelized onions meet the tangy goodness of mayo and cream cheese in this irresistibly creamy dip. It's the ultimate match for crispy onion rings or crunchy potato chips. Whether you're hosting game day or just craving a savory snack, this dip is guaranteed to be a crowd-pleaser!**

**Prep Time:** 10 mins

**Cook Time:** 25 mins

**Total Time:** 35 mins

**Serves:** 6–8

**Ingredients:**

- 2 large yellow or white onions, thinly sliced
- 3 tbsp butter
- 1 tbsp olive oil
- 1 tsp sugar
- 1/2 tsp granulated onion
- 1/4 tsp cayenne pepper
- 3/4 tsp Kosher or sea salt
- 1/2 tsp granulated garlic
- 1/2 tsp black pepper
- 1/4 cup cream cheese (softened)
- 1/3 cup mayonnaise
- 1/2 cup sour cream
- 1 tsp Worcestershire sauce (*optional for depth*)
- 1 1/2 tbsp beef stock
- Chives or parsley for garnish (*optional*)

**Instructions:**

**1. Caramelize the Onions:**

In a large skillet, heat butter and olive oil over medium heat. Add sliced onions, sugar, and salt. Cook slowly for 20–25 minutes, stirring often, until onions are deeply golden and caramelized.

Add beef stock during the last few minutes to deglaze the pan and enhance flavor. Let cool slightly.

**2. Make the Dip Base:**

In a mixing bowl, combine cream cheese, mayonnaise, and sour cream. Stir in granulated onion, granulated garlic, cayenne pepper, black pepper, and Worcestershire sauce (if using) until smooth.

**3. Combine & Blend:**

Fold in the cooled caramelized onions, mixing until evenly incorporated.

**4. Chill:**

For best flavor, refrigerate the dip for at least 30 minutes before serving.

**5. Serve & Garnish:**

Top with fresh chives or parsley for a pop of color. Serve with onion rings, potato chips, or fresh-cut veggies.

**6. This dip can be made a day ahead—**  
flavors deepen overnight.