

Sour Cream and Onion Dip

Ingredients

1/2 Onion (finely minced)
2 t Olive Oil
1/4 t Salt
1/8 t Black Pepper
1 clv Garlic (minced)
1 t Soy Sauce
1/2 T Dried Onion Flakes
8 oz Sour Cream
1/4 c Chives (chopped)
1/2 t Onion Powder

Instructions

1. Place a skillet over medium-high heat, and add olive in; once hot, add in the minced onion along with a pinch or two of salt and pepper, and saute the onions for 10-12 minutes until deeply browned and caramelized.
2. Stir the garlic into the caramelized onions, and once aromatic, remove the mixture from the heat. Spoon the caramelized onions into a bowl, add in the soy sauce and the dried onion flakes, and fold together to combine. Allow the onion mixture to completely cool.
3. Once the onion mixture is completely cool, spoon your sour cream into a bowl. Add in the cooled caramelized onion mixture, the minced chives, 1/4 teaspoon salt, a pinch more black pepper, and powdered onion.

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4. Gently fold the mixture together until completely blended and combined, then spoon into a clean serving bowl or container. Allow the sour cream and onion dip to chill in the fridge for 1-2 hours to deepen the flavors enjoy with chips and/or cut veggies.