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Onion dip

1 message

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Fam/friends -

I made the following Joanna Gaines onion dip as part of r Super Bowl snacks for tomorrow.(we r having a large crowd of two:(

I tried some already before putting into containers. I only made half the recipe... I think it's one of the best onion dips ever n I'm not really an onion dip person. I used organic lactose free sour cream though cause sometimes dairy upsets my stomach:(. Recipe calls for celery salt n I'm pretty sure it wouldn't taste the same if u didn't use!

Luv u guys

Onion dip

8 tablespoons (1 stick) unsalted butter

3 large sweet onions, such as Vidalia, cut into 1/8-inch slices (I ensured the onions were pretty well browned—likened to cooking the onions for French onion soup)

1/2 cup small-diced shallots (about 2 large)

2 garlic cloves, minced

3 cups sour cream

2 cups mayonnaise, preferably Hellmann's (Best Foods)

1 tablespoon celery salt

1 tablespoon Worcestershire

2 teaspoons fresh lemon juice

1/4 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper 1 tablespoon minced chives

1. Depending on the size of the skillet, you may need to sauté in two batches. In a large skillet, melt the butter over medium-high heat until it bubbles. Add the onions and shallots and sauté, stirring occasionally, until golden brown, 20 to 25 minutes. Add the garlic in the last minute of cooking and sauté just until fragrant. Set the pan aside to cool for about 15 minutes, then transfer the onion mixture to a cutting board.

2. Meanwhile, in a large bowl, combine the sour cream, mayonnaise, celery salt, Worcestershire, lemon juice, kosher salt, and pepper. Whisk until well mixed.

3. Chop the cooled onion mixture

and add it to the bowl. Fold into the mixture until well incorporated. Cover the bowl and refrigerate for at least 1 hour or up to overnight. Stir again and sprinkle with chives right before serving.

4. Store in an airtight container in the refrigerator for up to 2 days.