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Onion Dip

Ingredients

2 onions, very thinly sliced
1 oz. butter
8.5 oz. cream cheese
8.5 oz. sour cream
1 oz. fresh chives, chopped
salt & pepper to taste

Preparation

- 1 In a pan melt the butter over a low heat then add the onions and salt and fry them gently for approximately 40 minutes
- 2 Keep on stirring the onions occasionally to assist with the caramelization process
- 3 once the onions are a little sticky and a rich golden colour remove from the stove and let them cool
- 4 in a bowl combine the remaining ingredients and season
- 5 add the onions and mix well
- 6 serve with crisps or flat bread

Cooks Note
