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by ewfood

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 caremalization 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