



caramelized onion dip

- prep time 45 minutes

INGREDIENTS

- 1 large red onion peeled and cut in half lengthwise, sliced thinly lengthwise
- 2 Tbsp butter
- 2 Tbsp vegetable oil
- 1/8 tsp cayenne pepper
- 1 tsp kosher salt
- 1/2 tsp ground black pepper
- 1/4 lb cream cheese
- 1/2 cup greek yogurt
- 1/2 cup mayonnaise
- 1 Tbsp lemon juice

DIRECTIONS

- **STEP 1:** Heat butter and oil in sauté pan.
- **STEP 2:** Add onions, cayenne, salt and pepper. Sauté until onions are browned and caramelized.
- Let onions cool completely
- **STEP 3:** Place cream cheese, greek yogurt, mayo and lemon juice in a food processor, pulse to combine
- **STEP 4:** Add caramelized onions and pulse 2 – 3 times to slightly chop and combine
- **STEP 5:** Check seasoning. Add more cayenne if you would like a bit more kick

*Pair with Paul Mathew Viognier, Rose' or Blanc de Noir

Adapted from Lesley Stowe Fine Foods