



From the Culinary Company Kitchen

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Caramelized Onion and Sour Cream Dip

YIELD: 8 portions

INGREDIENTS	AMOUNTS
Yellow onion, sliced	1 lb
Butter, unsalted	3 Tbsp
Extra virgin olive oil	3 Tbsp
Salt	As needed
Black Pepper, Ground	As needed
Sour cream	2 cups
Thyme, fresh, minced	2 tsp
Balsamic Vinegar	1 tsp

1. In a medium saucepan, melt the butter with the olive oil.
2. Add the onions and sprinkle with salt and pepper. Cook until the onions are a deep golden brown (app. 20 minutes) and let cool at room temperature.
3. Transfer the onions to a blender. Add 1 cup of the sour cream, the thyme, and the vinegar and process to a coarse puree.
4. Transfer to a bowl and stir in the remaining 1 cup of sour cream.
5. Transfer to a serving bowl and serve at room temperature.