



Caramelized Onion Dip

WHY THIS RECIPE WORKS

We showcased the savory-sweet flavor of caramelized onions in this quick and easy dip. Minced chives offered a burst of freshness, and the combination of sour cream and yogurt gave the dip its tangy depth without being too rich.



INGREDIENTS

- 1 cup sour cream
- $\frac{2}{3}$ cup caramelized onions, chopped fine
- $\frac{1}{3}$ cup yogurt
- 2 tablespoons minced fresh chives
- $\frac{3}{4}$ teaspoon distilled white vinegar
- $\frac{1}{2}$ teaspoon table salt
- $\frac{1}{8}$ teaspoon black pepper

INSTRUCTIONS

The dip can be refrigerated for up to 24 hours before serving.

Stir together sour cream, onions, yogurt, chives, vinegar, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{8}$ teaspoon pepper. Refrigerate dip for at least 1 hour. Season with salt and pepper to taste. Serve.

SERVES 8 (MAKES 2 CUPS)