

# Caramelized Onion Dip

By Audrey Plant

## Ingredients

6 tablespoons unsalted butter  
3 tablespoons extra virgin olive oil  
3 large yellow onions, sliced thinly  
1 tsp black pepper  
1 tablespoon kosher salt  
½ cup dry white wine  
2 tablespoons champagne vinegar  
32 ounces sour cream, preferably Daisy  
2 tablespoons fresh chives, minced for garnishing

## Instructions

1. Using a dutch oven or large skillet, preheat the pan to medium heat. Add butter and olive oil to the pan. Add onions, pepper, and kosher salt.
2. Cook down for 25-30 minutes, stirring occasionally until dark brown and caramelized.
3. Deglaze the pan with white wine, scraping any bits off the bottom of the pan. Turn off heat, stir in champagne vinegar. Remove from heat and cool completely for at least 30 minutes.
4. In a medium bowl, using a rubber scraper, add sour cream and fold in cooled caramelized onions. Fold in completely until well incorporated. Season with salt and pepper to taste if needed.
5. Scoop dip into a serving bowl, sprinkle fresh chives over top. Serve with a side of wavy chips.