



Caramelized Red Onion Dip

Makes 2 cups

You will never use a package of dried soup mix again!

4 medium	red onions, sliced thin
4 cloves	garlic, minced
2 tbsp	unsalted butter
4 ounces	cream cheese, softened
2 tbsp	Worcestershire sauce
2 tbsp	thyme leaves, fresh
	Salt
	Pepper

1. In a large skillet, over medium heat, melt butter. Add onions and garlic. Stir well. Cook, stirring until onions are browned and caramelized, about 25 minutes.
2. In work bowl of food processor fitted with metal blade, process onions, cream cheese, sauce and herbs. About 30 seconds.
3. Serve with crackers, chips or vegetables. Place into a small glass and top with the fresh vegetables.