

"Onion Dip from Scratch"

ingredients:

- 2 Tbs olive oil
- 1 1/2 cups diced onions
- 1/4 tsp salt
- 1 1/2 cups sour cream
- 3/4 cup mayonnaise
- 1/4 tsp garlic powder
- 1/4 tsp freshly-ground white pepper
- 1/2 tsp salt

directions:

- Heat the olive oil in a saute pan over medium heat. Add onions and salt. Cook the onions until they are caramelized, about 20 minutes.
- Remove from heat and set aside to cool.
- Mix the remaining ingredients, and then add the cooled onions.
- Refrigerate and mix well before serving.

[Alton Brown](#)