

## ***Caramelized Idaho-E. Oregon Onion Dip***

2 large Idaho-E. Oregon yellow onions  
2 Tbsp. unsalted butter  
2 Tbsp. vegetable oil  
1/4 tsp. cayenne pepper  
1/2 tsp. dried thyme  
1 tsp. kosher salt  
1/2 tsp. fresh ground black pepper  
1 Tbsp. fresh lemon juice  
4 oz. cream cheese (can be light), at room temperature  
1/2 c. sour cream (can be light)  
1/2 c. mayonnaise (not light)



Cut the onions in half and slice into 1/8 inch thick half rounds (you will have about 3 cups of onions). Heat the butter and oil in a large sauté pan over medium heat. Add the onions, cayenne, salt and pepper and saute for 10 minutes. Reduce the heat to medium low and cook for about 20 minutes until the onions are browned, stirring occasionally. Remove from heat and allow to cool.

Place the cream cheese, sour cream, mayonnaise, lemon juice and thyme in the bowl of an electric mixer fitted with a paddle attachment. Beat until smooth. Incorporate the onions well. Serve at room temperature.

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