



Classic Onion Dip! This recipe is updated classic onion dip done by swapping the pack of dehydrated Lipton soup mix for real caramelized onions and goat cheese. The dip can be made up to 2 days in advance and refrigerated in a covered container; stir briefly before serving.

Ingredient List:

- 1 tablespoon Kreta Reserve super premium extra virgin olive oil
- 1 medium yellow or Vidalia onion, chopped to a medium dice (about 2 cups)
- 1 medium clove of fresh garlic, finely chopped
- 1 cup sour cream
- 4 ounces fresh chèvre (goat cheese)
- 1/4 cup finely chopped fresh chives

Directions:

1. Heat oil in a medium frying pan over medium-low heat. When it shimmers, add onion and garlic, season with salt and freshly ground black pepper, and cook, stirring occasionally, until vegetables are caramelized and brown, about 15-20 minutes. Don't burn the garlic! Remove from heat and let cool slightly.
2. Combine sour cream, chèvre, and chives in the bowl of a food processor fitted with a blade attachment, add onion mixture, and pulse until combined, about 10 pulses. Taste and add salt and freshly ground black pepper as desired, then pulse a few more times to mix in seasoning.
3. Transfer to a serving bowl, cover, and refrigerate until chilled, about 1 hour. Serve with potato chips or crudités.

For a different crudités style, you can use bagel chips...or...make your own tostini from fresh sourdough bread, sliced thin, brushed with KR EVOO, sprinkled with a bit of garlic powder and cracked black pepper, then placed in a 400°F oven for 4-6 minutes. Keep an eye on these so the tostinis are crisp, not carbonized!

Bocca Bella! Enjoy!