

# Caramelized Onion Dip

8-10 servings (makes about 3 cups)

**HANDS-ON TIME:** 15 minutes

**COOK TIME:** 45 minutes

**EQUIPMENT:** Large straight-sided skillet or saucepan, chef's knife, cutting board, bowl

**MAKE AHEAD:** The caramelized onions can be refrigerated for 3 or 4 days, or frozen for up to 3 months. The dip can be refrigerated for up to 3 days; re-stir before using.

1 tablespoon extra-virgin olive oil  
3 medium yellow onions, sliced into half moons  
1/2 teaspoon kosher salt, plus more as needed  
Water  
8 ounces whipped cream cheese, at room temperature  
1 1/2 cups sour cream, at room temperature  
1 cup freshly grated Parmigiano-Reggiano cheese  
1 tablespoon chopped chives  
1 teaspoon freshly ground black pepper, plus more as needed  
Potato chips or crostini, for serving

Heat the large skillet or saucepan over medium-low heat. Add the oil along with the sliced onions and a pinch of salt. Keep a cup of water nearby. Cook the onions, stirring occasionally, as they slowly pick up color and turn from yellow to golden brown.

As a glaze develops at the bottom of the pan, add 1 to 2 tablespoons water and scrape up any browned bits, incorporating them. Repeat this process occasionally for 30-45 minutes. Stir frequently, but also let the onions rest sometimes to encourage a glaze to form again at the bottom of the pan.

**The onions are done when they are dark brown and taste equally bitter and sweet.** They should reduce to about 1 cup. Let cool to room temperature.

Whisk together the cream cheese and sour cream in a large bowl, until smooth. Add the cooled caramelized onions, the Parm, chives, 1/2 teaspoon of salt and the teaspoon of pepper. Taste, and add more salt and/or pepper, as needed.

Transfer to a serving dish. Serve with potato chips or crostini.