

Fleurie's Caramelized Onion Dip

Cousin Fleurie slowly caramelizes onions and lets them cook down until they're sweet and mahogany-colored and pulses those with the rest of the dip ingredients in a food processor. I've tweaked her recipe over the years and for more flavor will dribble in a little good balsamic vinegar while the onions are cooking down. Give the onions time to cook down, and don't try to double batch this recipe because you need surface area around the onions for them to caramelize. You can use whatever onion you have on hand - yellow, white or purple. And you can also use whatever you like for dipping - bagel or pita chips, but my favorite remains ruffled potato chips. Be careful with the salt if you are serving with salted potato chips.

Makes 2 1/2 cups, about 10 to 12 servings

2 tablespoons butter or olive oil

4 cups sliced onions (3 big onions, peeled)

1 package (8 ounces) cream cheese, at room temperature

1/2 cup mayonnaise

1/2 cup sour cream

1/4 teaspoon cayenne pepper, or more to taste

1/4 teaspoon salt, if desired, or Creole seasoning

Potato chips or bagel or pita chips, for serving

1. Place the butter or olive oil in a large (12-inch) frying pan over low heat. Add the onions and cook, stirring with a wooden spoon from time to time, until they caramelize and turn a golden brown, about 35 minutes. Remove the pan from the heat and let them cool 10 minutes.
2. Place the cream cheese, mayonnaise, sour cream, cayenne, and salt in a food processor fitted with a steel blade and pulse until smooth. Scrape the onions into the processor and with pulses, combine the onions with the cream cheese mixture until the onions are just distributed and still in small pieces. Taste for seasonings adding more cayenne if needed. Spoon into a serving bowl and serve.