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# Caramelized Onion Dip

Prep time: 45 minutes

Servings: 10

*Mushrooms and cream are a delightful union that never fails to impress. Add the rich, sweet and earthy flavors of caramelized onion and sherry to the mix and you have an appetizer dip that is truly elegant and special – worthy of a gala holiday or wedding banquet. Be sure to make this dip a day or two ahead, as the flavors meld together intensely. We also recommend using dry sherry, not cooking sherry. Cooking sherry is loaded with salt and doesn't add the right sweet, nutty flavor that dry sherry delivers.*

Shared by Green Valley Creamery

## Ingredients

4 Tbsp. Green Valley Creamery Lactose-Free Butter, divided

2 medium yellow onions, thinly sliced (about 3 cups)

1 lb. mushrooms (white button, cremini, shiitake or portobello), stems removed and caps thinly sliced

6 sprigs fresh thyme (2 reserved for garnish)

2 cloves garlic, minced

1/4 cup dry sherry (not cooking sherry)

2 cups Green Valley Creamery Lactose-Free Sour Cream

3 Tbsp. Worcestershire sauce

1 tsp. garlic powder

1/2 tsp. onion powder

Salt and freshly ground black pepper to taste

Assortment of crackers, crudité's, breadsticks, crostini and chips for dipping

## Instructions

1. Heat 2 Tbsp. oil in a sauté pan over medium heat. Add onions and cook 8 to 10 minutes, until golden and caramelized, stirring occasionally. Set aside.

2. In a separate sauté pan, heat remaining 2 Tbsp. oil over medium heat. Add sliced mushrooms, 4 sprigs thyme and garlic. Cook 4 to 5 minutes, until mushrooms are golden and soft.
3. Turn heat up to high for 30 seconds, remove pan from burner and add sherry. Return pan to burner, turn heat to medium and cook 1 to 2 minutes longer, stirring occasionally. Add salt and pepper to taste. Remove thyme sprigs.
4. Chop mushrooms, reserving 3 Tbs. for garnish.
5. Place sour cream in a bowl and stir in the mushrooms and onions. Add the Worcestershire sauce, garlic powder and onion powder. Mix well, adjust seasonings and add salt and pepper to taste.
6. Refrigerate until ready to serve. When serving, remove thyme leaves from remaining sprigs and sprinkle over the top of the dip along with the chopped mushrooms.

Tip: Our onion and mushroom dip makes a great stuffing for mushrooms! Simply chop the caramelized onions and mix in about 1/2 cup panko breadcrumbs to the recipe. Fill whole cremini or white button mushroom (stems removed) with a generous dollop of filling, drizzle with olive oil and bake at 400°F for 10 minutes. Garnish with fresh thyme and a squeeze of lemon.