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French Onion Dip

Prep time: 45 minutes

Servings: 4

Homemade French onion dip is always tastier than store-bought. The secret is slowly caramelizing the onions with butter and fresh thyme for a nice depth of flavor. Our sour cream provides a cool, tangy base that blends perfectly with the flavorful herbs and onions for this delicious party-ready dip.

Green Valley Creamery

Ingredients

2 Tbsp. Green Valley Creamery Lactose-Free Butter

1 medium onion, finely chopped

2 garlic cloves, finely grated

2 sprigs thyme

1 small shallot, finely chopped

1 cup Green Valley Creamery Lactose-Free Sour Cream

¼ cup finely chopped chives

1 Tbsp. fresh lemon juice

Kosher salt and freshly ground pepper to taste

Instructions

Heat butter in a small skillet over medium. Cook onion, garlic, and thyme, stirring occasionally, until onion is deep golden brown and very soft, about 25-30 minutes. Discard thyme and let cool.

In a medium bowl, mix caramelized onions, shallot, sour cream, chives, and lemon juice; season with salt and pepper. Let sit 30 minutes to let flavors meld. Serve with potato chips for dipping.

Recipe adapted from Bon Appétit's [French Onion Dip](#).