Caramelized Onion Dip

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Ingredients

1/2 cup sour cream
2 tablespoons ketchup
1/2 teaspoon seasoning salt
1/8 teaspoon crushed red pepper flakes
1 1/2 teaspoons horseradish
1/4 teaspoon paprika
1 tb Unsalted butter
1 tb Peanut oil
1 lg Red onion, sliced
1/2 c Sour cream
1/2 c Mayonnaise
1/4 ts Salt
1/4 ts Cayenne pepper
1 ts Red pepper flakes
1/8 ts Tabasco sauce

Directions

Saute onion in butter and oil until caramelized (golden brown), about 20 minutes.
Cool and combine the remaining ingredients.
Mix well and chill for at least 1 hour.
Serve with crackers or chips.