

French Onion Dip

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Ingredients

1 large onion, chopped
3 cloves garlic, minced
1 pound(16oz) sour cream
1 tsp Beef Base (you could use a bullion cube just crush it into powder first)
1/4-1/2 cup dried minced onions
few dashes Worcestershire sauce

Directions

In a large frying pan, over medium heat, cook the onion and garlic until soft and translucent. Set aside to cool.

In a food processor, fitted with the chopper blade, add the sour cream, bullion, dried onion, Worcestershire, and the cooled onion/garlic mixture. Chop/mix until ingredients are thoroughly combined.

Remove the dip to a seal-able container and refrigerate for at least 1 hour before serving.