

# SWEET ONION DIP

Source: marthastewart.com

Prepared by: Natalie O'Dell Crocker

Makes: 2 cups

1 tablespoon olive oil  
2 Vidalia onions (1 pound total), finely chopped  
Coarse salt and ground pepper  
1 cup reduced-fat sour cream  
2 ounces reduced-fat bar cream cheese, room temperature  
1 ½ teaspoons white wine vinegar  
¼ cup finely chopped chives  
Potato chips, for serving

In a large skillet, heat oil over medium. Add onions; season with salt and pepper. Cook, stirring frequently, until golden brown, 12 to 15 minutes. Let cool to room temperature.

In a medium bowl, combine onions, sour cream, cream cheese, vinegar and chives; season with salt and pepper. Chill dip until slightly thickened, about 1 hour; or cover and refrigerate up to 2 days. Serve with chips.

## *Natalie's Notes:*

*I used regular sour cream and regular cream cheese. It was a big hit so I will be making this again at my next function!*

