

## French Onion Dip

You know all those recipes you see on Social Media and save to try later on? This is one of mine from Facebook. The other day I decided we were going to do appetizers for dinner and remembered I had this. Plus, I had everything in my pantry. Well, it was a hit! Thank you Damn Delicious for this yummy and satisfying dish!



### Ingredients:

- 1/4 cup unsalted butter**
- 2 onions, thinly sliced 2 cloves garlic, minced**
- 1/4 teaspoon dried thyme**
- salt and pepper to taste**
- 1 tablespoon red wine, optional**
- 1/4 cup beef broth – I used chicken since that’s what I had. You can also use vegetable broth**
- 4 ounces cream cheese, at room temperature – I used low fat**
- 1/4 cup sour cream – I used reduced fat**
- 3 tablespoon mayonnaise 1 cup shredded mozzarella cheese, divided**
- 2 tablespoons freshly grated parmesan cheese 2 tablespoon chopped fresh parsley**

**Preheat oven to 350 degrees. Lightly spray a 9-inch baking dish**

- 1. Melt butter in a large skillet over medium heat. Add onions, garlic and thyme. Season with salt and pepper to taste. Cook, stirring occasionally, until, the onions are very soft and caramelized, about 25 minutes.**
- 2. Stir in broth and red wine. Scrape the bottom of the skillet and bring to a simmer. Remove from heat.**
- 3. Stir in cream cheese, sour cream, mayonnaise, parmesan and 1/2 cup mozzarella.**
- 4. Spread mixture into the prepared baking dish. Sprinkle remaining mozzarella on top.**
- 5. Bake for 10-12 minutes, until bubbly and golden.**

**Serve immediately and with Garlic Crisps (recipe attached), crackers or anything else.**

### Garlic Crisps

- 6 slices of white bread, crust trimmed from all 4 sides – you can use any kind you like**
- 3 cloves garlic, minced**
- 1/2 stick butter**
- 1 teaspoon dried parsley**

**Preheat oven to 350 degrees. Line a large cookie sheet with foil or parchment paper.**

- 1. Roll each slice of the bread until very thin. Cut each slice diagonally.**
- 2. In a microwave safe bowl, melt butter with the garlic and parsley.**
- 3. Brush both sides of the bread with the butter and place on cookie sheet.**
- 4. Bake for 8 minutes or until slightly brown and crispy.**