



Bacon French Onion Dip

Makes: 4-6 servings

Prep Time: 15 minutes

Total Time: 1 hour 15 minutes

- 1/4 cup olive oil
- 2 pounds large yellow onions, thinly sliced
- 3 large shallots, thinly sliced
- 4 sprigs thyme
- Kosher salt & freshly ground pepper
- 1 cup white wine
- 2 tbsps champagne vinegar
- 2 cups sour cream
- 1/2 cup chopped fresh chives, plus 2 tbsps for garnish
- 4 strips cooked bacon, chopped
- 1/4 cup plain Greek yogurt
- Juice of one lemon
- Everything seasoning
- Potato chips

In a large skillet over medium-high, heat oil. Add onions, shallots and thyme sprigs; season with salt and pepper. Sauté 10–15 minutes or until starting to caramelize. Reduce heat to medium; cook 35 minutes or until golden brown and caramelized. Discard thyme sprigs.

Pour wine and vinegar into pan, scraping up any browned bits stuck to the bottom. Cook, stirring occasionally 15 minutes or until liquid evaporates. Scrape mixture onto a rimmed baking sheet, spreading in even layer. Cool.

Transfer onion mixture to a medium bowl. Stir in sour cream, 1/2 cup chives, yogurt, bacon and juice. Season with salt and everything seasoning. Garnish with remaining 2 tablespoons chives. Serve with potato chips.

Recipe by Gaby Dalkin