



Roasted Onion Dip

Serves 1

Ingredients:

- 16 oz. Yellow Onions , diced
- 1.5 Tbsp. Fresh Garlic , chopped
- 1 tsp. Beef Base
- 1.5 oz. Olive Oil
- 3/4 tsp. Black Pepper
- 1 Tbsp. Water
- 4 oz. Sour Cream
- 2 oz. Mayonnaise
- 1/5 tsp. Ground Horseradish
- 1/4 tsp. Cayenne Pepper Sauce Pepper

Directions:

1. Whisk together beef base, olive oil, pepper and water in stainless steel bowl.
2. Add in onions and garlic. Stir together until onions and garlic are coated.
3. Place in 400° F oven until onions are dark golden brown. Let cool.
4. Place onions and remaining ingredients in food processor and puree until smooth.
5. Label, date and refrigerate.