



## Onion, Caramelized, Dip

**Prep Time** : 45 minutes **Cook Time** : 30 minutes **Servings** : Yield: 12 **Source** : Acouplecooks.com

### INGREDIENTS

For the caramelized onion dip

**1/4** cup olive oil

**4** large white onions

**1/4** cup red wine

**1/2** teaspoon fine sea salt or kosher salt, plus more as needed

**2** cups sour cream

**1** cup Greek yogurt

**1** tablespoon tamari or soy sauce

Dash of freshly ground black pepper

For the Happy Hour platter

**16** ounces potato chips

**3** cups olives

**8** ounces marinated artichoke hearts

**16** ounces crackers, like these homemade crackers or crostini

**6** cups raw vegetables (carrot sticks, celery sticks, radish slices, cherry tomatoes, cauliflower, etc)

**48** ounces cheese cubes

### DIRECTIONS

Make the caramelized onion dip: Finely chop the onions. In a large saucepan over medium heat, warm the olive oil. Add the onions and saute for 20 to 25 minutes, stirring often, until golden brown. Add the red wine and saute until the wine is cooked off, about 10 minutes more. Remove from the heat, add the salt, and let cool.

Once cooled, transfer to a medium mixing bowl and fold in the sour cream, yogurt, and soy sauce. Season with pepper and more salt, if needed. Cover and transfer to the refrigerator and chill for at least 30 minutes before serving. Can be stored in the refrigerator for up to 3 days.

Make the Happy Hour platter: Transfer the dip, potato chips, olives, and marinated artichoke hearts into small dishes and place them on a large serving tray. Fill in the remaining areas on the tray with crackers, vegetables, and cheese cubes. Serve right away with serving spoons and toothpicks.

Drink pairing: If you don't already have a go-to drink for happy hour, serve a round of simple and classic old-fashioned cocktails. To make, mix 2 ounces (60 ml) whiskey with 3 drops Angostura bitters, a splash of club soda, and a sugar cube (or a splash of simple syrup) into an old-fashioned glass. Garnish with maraschino cherry and an orange peel for an extra pop of color.