

## PANFRIED HOMEMADE ONION DIP

Barefoot Contessa Cookbook



2 large onions

4 T butter

$\frac{1}{2}$  t pepper

4 oz. cream cheese (room temp)

$\frac{1}{2}$  c mayo

$\frac{1}{8}$  to  $\frac{1}{2}$  c olive oil

$\frac{1}{4}$  t cayenne (red pepper)

1 t Kosher salt or sea salt

$\frac{1}{2}$  c sour cream

Cut onions in half and then slice them into  $\frac{1}{8}$ " thick half-rounds (about 3 c onions). Heat butter & oil in large skillet on medium heat. Add onions and saute for 10 minutes stirring occasionally. Reduce heat to medium-low & cook for at least 20-30 min, stirring occasionally. Take off heat and add cayenne pepper, pepper and salt (sprinkle over top of onions).

Take cream cheese, mayo, sour cream and mix with electric mixer. Add onions and mix by hand (not with electric mixer).