

Cheddar Cheese and Onion Dip with Crackers and Crudités

With caramelized onions and fresh chives, this tasty Cheddar dip is the perfect party dip.

This Recipe Uses: JAWZ High Performance Blender

PREP TIME 10 mins

COOK TIME 30 mins

TOTAL TIME 40 mins (+ 15 minutes cooling time)

Makes: 3 cups

INGREDIENTS

2 tbsp butter
2 large cooking onions, sliced
1/2 tsp each salt and pepper, divided
Pinch granulated sugar
8 oz Cheddar cheese, cut into large chunks
3/4 cup mayonnaise
3/4 cup sour cream
2 tbsp lemon juice
4 tsp Worcestershire sauce
1 tbsp Dijon mustard
1 small bunch fresh chives
8 oz assorted crackers, for serving
4 cups vegetable crudités, for serving

METHODOLOGY

1. Melt butter in large skillet set over medium heat; cook onions, pinch of salt and pepper, and sugar for about 5 minutes or until slightly softened. Reduce heat to medium-low; cook, stirring often, for 25 to 35 minutes or until golden brown. Let cool completely.
2. In JAWZ High Performance Blender, pulse cheese until shredded. Add onions, mayonnaise, sour cream, lemon juice, Worcestershire sauce, mustard, chives, and remaining salt and pepper; blend on high speed until smooth.
3. Serve with crackers and crudités.

Tips:

- Alternatively, serve with kettle chips or warmed crispy flatbreads.
- Use mild, medium or aged Cheddar depending on your preference.
- Add crispy cooked bacon if desired.