



[www.verrillfarm.com](http://www.verrillfarm.com)

[info@verrillfarm.com](mailto:info@verrillfarm.com)

(978) 369-4494

## Onion Dip

A tasty Onion Dip recipe from the farm stand kitchen.

### INGREDIENTS:

- 1 1/2 cups onions cut in small dice
- 2 Tbsp. corn or vegetable oil
- 1 beef bouillon cube
- 1/4 cup warm water
- 1 lb. sour cream
- 1/4 tsp. Onion powder
- 1/4 tsp. Black pepper
- 1/2 tsp. Kosher salt
- 1/2 tsp. Worcestershire sauce
- 2 scallions sliced (green part only)

### PROCESS:

Heat oil in shallow pan over medium heat.

Add diced onions, reduce to low heat and stir occasionally to prevent burning. Cook onions until light brown and beginning to caramelize, approximately 10 - 12 minutes.

On a cutting board, crumble bouillon cube with a sharp knife and dissolve in the warm water.

Add bouillon water to browned onions, stir and remove from heat.

In a mixing bowl combine sour cream, cooked onions and remaining ingredients. Mix well and chill.

Serve with cut fresh vegetables - carrots, celery, peppers or chips.