



# Caramelized Onion Dip

## Ingredients

- 4 strips of cooked bacon
- 2 sweet onions halved and thinly sliced
- 1 tablespoon [Fustini's Chipotle olive oil](#)
- 2 tablespoons [Fustini's Herbs of Naples balsamic](#)
- 1/4 teaspoon [Farmstyle Sriracha](#)
- 1/2 teaspoon chopped fresh thyme
- 1 cup shredded Gruyere Cheese
- 1/2 cup sour cream
- 1/2 cup mayo
- 1/4 teaspoon freshly ground black pepper
- 1 French baguette
- [Fustini's Herbs de Provence olive oil](#) for drizzling

## Sharon's Hint

adapted from  
[spicysouthernkitchen.com](http://spicysouthernkitchen.com)

## Directions

### Step 1.

Preheat oven to 400 degrees. Add onions to olive oil in the skillet and cook over medium-high heat for about 5 minutes. Reduce heat to medium and cook, stirring often, until onions turn a deep golden brown color. This can take as long as 20 minutes. If onions start to burn, turn the heat down to medium-low. Add balsamic and with a wooden spoon, scrape bits of the onion off the bottom of the pan. Stir in thyme and tabasco. Remove from heat. Mix together sour cream and mayo in a medium bowl. Add crumbled bacon, cheese, onion mixture, and black pepper. Mix together well and transfer to a 2-cup baking dish. Bake 20 minutes, or until bubbly and golden brown on top.

### Step 2.

Slice baguette into 3/4" - 1" slices. Place on a baking sheet and drizzle with Fustini's olive oil. Bake in the oven for 8-12 minutes until lightly toasted. Serve with Onion dip.