



## French Onion Dip

### Ingredients

- 2 tablespoons [Fustini's Cilantro & Onion olive oil](#)
- 4 cups yellow onion, sliced
- kosher salt
- 2 tablespoons [Fustini's 12 Year White balsamic](#)
- 1/4 cup beef stock
- 8 ounces cream cheese
- 1/4 cup mayonnaise
- 1 cup sour cream
- 2 tablespoons [Great Lakes Honey](#)
- 1/4 cup chives, minced

### Sharon's Hint

makes 4-6 cups

### Directions

#### Step 1.

Heat Fustini's Cilantro and Onion olive oil in a large saucepan over medium heat. Add onions and stirring occasionally until onions are brown and caramelized. Add 12 Year White balsamic and beef stock and stir to deglaze the pan. Cook liquids until they are mostly gone. Remove pan from heat.

#### Step 2.

Add cream cheese and stir. Let this mixture cool. Once cooled to room temperature, add mayonnaise, sour cream, honey and chives. Stir thoroughly and chill.