



Caramelized Onion Dip

Featuring Black Truffle-Infused Olive Oil & Balsamic Condimenti

You will need:

- 1 large sweet yellow onion
- 2 Tablespoons **Delavignes Extra Virgin Olive Oil**
- 1 teaspoon **Delavignes Balsamic Condimenti**
- 1 teaspoon brown sugar
- 1 pint sour cream
- ½ teaspoon **Saparosa Roasted Garlic Salt**
- 1 Tablespoon **Saparosa Black Truffle-Infused Olive Oil**

Directions:

Peel the onion and cut in half; slice very thinly into about 1/8 in sections. Heat the olive oil over **medium** in a small pan. Sauté the onions, stirring occasionally, until they begin to turn golden brown. Add the Balsamic Condimenti & brown sugar, and continue to sauté until caramelized and a rich brown color. Be patient, this takes about 20-30 minutes! Remove from heat and cool completely.

Whisk all remaining ingredients together, and then add the cooled onions. Refrigerate for 30 minutes and serve with your favorite tortilla chips and fresh veggies!

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