

# Baked Sweet Onion Cheddar Dip

## Ingredients

1 1/4 cups finely chopped yellow sweet onions ( Maya, Vidalia, etc)

1 garlic clove, minced

1/4 cup mayonnaise ( Best Foods, Hellmann's, or Vegemaise)

1/4 cup plain yogurt or 1/4 cup sour cream

1/2 cup grated sharp cheddar cheese

Tabasco sauce, to taste

1/8 teaspoon curry powder, to taste ( optional, but oh so good!)

1/3 cup grated parmesan cheese

1/8 teaspoon smoked spanish paprika or 1/8 teaspoon dried ancho chile powder or 1/8 teaspoon sweet paprika

1 tablespoon chopped green onion, for garnish

## Directions

Preheat oven to 350 degrees F.

In a bowl, mix together the onions, garlic, mayonnaise, yogurt or sour cream, cheddar, and Tabasco (and curry powder, if using).

Spread into a lightly pan sprayed small-ish baking dish.

Top with Parmesan and sprinkle with paprika to taste. (Ground ancho chile powder can be substituted for the paprika, for a little more kick. I prefer the ancho.).

Bake in preheated 350 degree F oven for 25 to 30 minutes.

Garnish with chopped green onion (scallion).

Serve hot or warm with crackers, bread, or raw veggie dippers.

Makes about 6 servings. I usually make a double batch!



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