

Spring Onion Shallot Dip

Adapted slightly from Sunset Mag



Servings: 8

1. In a small skillet melt butter and add the sliced, chopped shallots. Cook over medium to med-low as shallots begin to brown, about 15 minutes. Do not let them burn. Set aside to cool.
2. In a medium bowl, combine mayonnaise, sour cream, garlic, mustard, salt, onion powder, lemon zest, lemon juice, green onions, chives. Lastly add the shallots. If the mixture seems thick, add buttermilk by the tablespoon until it's your desired consistency (I didn't add any).
3. Whisk everything together until thoroughly combined. Season to taste with salt and lemon juice. Allow to chill for several hours to meld flavors. Serve with your favorite potato chips Ruffles are recommended.

5 whole shallots, about 1/2 cup, peeled sliced and chopped

2 tablespoons unsalted butter

3/4 cup Kewpie mayonnaise, or regular mayo

1 3/4 cups sour cream

2 large garlic cloves, microplaned or minced

1/4 teaspoon Dijon mustard

1 teaspoon kosher salt, or more to taste

1 tablespoon onion powder, don't use onion salt

1 teaspoon lemon zest

2 tablespoons fresh lemon juice

3/4 cup green onion, thinly sliced

1/3 cup fresh chives, thinly sliced (about one package)

1/4 cup buttermilk, may not be needed

salt and lemon juice to taste

1 large bag potato chips, Ruffles preferred

Per Serving (excluding unknown items): 289 Calories; 28g

Fat (89.7% calories from fat); 2g Protein; 5g

Carbohydrate; 1g Dietary Fiber; 70mg Cholesterol; 472mg

Sodium; 3g Total Sugars; trace Vitamin D; 67mg

Calcium; trace Iron; 123mg Potassium; 51mg Phosphorus.

Exchanges: .

Carolyn T's Blog: tastingspoons.com